

CATERING MENU

VICEROY
GRILLÉ

VICEROYOKC.COM



@VICEROYOKC



Table of Contents

Breakfast	3
Breakfast Buffets	5
Themed Breaks	7
Lunch	9
Lunch Buffets	13
Themed Lunch & Dinner Buffets	15
Dinner	17
Dinner Buffet	19
Hors D'oeuvres	21
Displays	22
Beverage Menu	23
Hotel Policies & Procedures	27





Breakfast

Continental Breakfast

Prices Based on 60 Minutes of Service. 6 Guest Minimum

Continental Breakfast I

17 per person / 18 Plated

Assorted Juices

Assorted Pastries

Sliced Seasonal Fruits

Royal Cup Regular and Decaffeinated Coffee/Assorted Mighty Leaf Teas

Continental Breakfast II

18 per person / 19 Plated

Assorted Bottle Juices

Assorted Selection of Fresh Berries, Sliced Seasonal Fruits, Yogurt, Granola

Assorted Pastries, Coffee, Decaf, and Assorted Hot Teas



Breakfast Continued

à la Carte Breakfast

The Following Items are Additional Enhancements and May be Added to Any Continental, Plated or Buffet Breakfast Menu:

Cold

- Breakfast Cereals with Milk 4 each
- Individual Fruit Yogurts 3 each
- Individual Parfaits: Yogurt, Berries, Granola 5 each
- Assorted Selection of Fresh Berries 4 per person
- Sliced Seasonal Fruits 4 per person
- Seasonal Muffin Basket 36 per dozen
- Assorted Scones with Apricot Butter 36 per dozen
- Freshly Baked Croissant 36 per dozen
- Bagel Bar- Preserves, Butter, Cream Cheese 42 per dozen
- Bagels & Lox 44 per dozen

Hot

- Applewood Smoked Bacon 4 per person
- Country-Style Pork Sausage Links 4 per person
- Brioche French Toast 6 per person

Whipped Butter, Maple Syrup, Brûléed Banana

- Steel Cut Oatmeal 4 per person

Brown Sugar, Slivered Almonds, Raisins

- Breakfast Burrito 65 per dozen

Scrambled Eggs, Chorizo, Pepper Jack Cheese

- Croissant Sandwich 65 per dozen

Smoked Bacon, Scrambled Eggs, Cheddar Cheese

- Vegetarian Breakfast Burrito 65 per dozen

Scrambled Eggs, Grilled Peppers and Onions, Pepper Jack Cheese



Breakfast Continued

Ambassador Breakfast Buffet

Prices Based on 10 Guest Minimum. 60 Minutes of Service. \$28 per person

Assorted Juices

Regular and Decaffeinated Coffee

Assorted Hot Teas

Choice of One Egg

Choice of Two Proteins

Choice of One Potato

Choice of One Griddle Item

Eggs

- Traditional Scrambled with Cheddar Cheese and Fresh Herbs
- Southwest Scrambled with Peppers, Onions and Salsa
- Quiche Lorraine with Bacon and Gruyere Cheese

Proteins

- Applewood Smoked Bacon
- Country-Style Pork Sausage Links
- Canadian Style Bacon
- Grilled Center Cut Pork Loin

Potatoes

- Pan-fried Red Bliss
- Roasted Rosemary Yukon Gold
- Hash Browns with Fresh Herbs

From the Griddle

- Buttermilk Pancake with Whipped Butter and Maple Syrup
- Malted Pancakes with Blueberry and Lemon Ricotta Cheese
- Banana Bread French Toast with Brûléed Banana
- Apple-Cinnamon French Toast with Maple Syrup
- Biscuits and Gravy



Breakfast Continued

Plated Breakfast

All include an Assorted Selection of Bottled Juices and Hot Teas, Regular and Decaffeinated Coffee
Prices Based on 60 Minutes of Service

- Traditional Breakfast 19 per person
*Scrambled Eggs, Applewood Smoked Bacon,
Country Sausage Links, Red Bliss Potatoes, Sourdough Toast*

- Latin Sunrise 21 per person
Huevos de Ranchero, Tortillas, Frijoles Charros, Avocado Mash, Salsa

- When in Rome 24 per person
*Mini Frittatas with Grated Parmesan Cheese and Sliced Parma Ham
Caprese Salad with Basil Pesto*

- The Autograph Breakfast 26 per person
*Eggs Benedict with Shaved Ham, Poached Egg, Hollandaise Sauce
Skillet Fried Potatoes with Smoked Paprika and Fresh Sliced Fruit*

- Healthy Start 19 per person
Egg White Frittata, Fresh Herbs, Tomatoes, Fresh Fruit, Greek Yogurt



Themed Breaks

Prices Based on 60 Minutes of Service. 48 Hour Notice Required. 6 Guest Minimum.

- **Build Your Own Yogurt Parfait** 12 per person
Greek Yogurt, Granola, Berries, Fruit, Honey, Nuts, Chocolate Chips
Assorted Juices, Individual Bottles of Spring & Sparking Mineral Water
- **Brain Booster** 15 per person
Edamame Hummus, Baba Ganoush, Olive Tapenade, Pita Chips,
Vegetable Crudités with Green Goddess Dressing.
Assorted Juices, Individual Bottles of Spring & Sparking Mineral Water
- **The Fundamentals** 12 per person
Assorted Fresh-Baked Cookies, Chocolate Fudge Brownies
Choice of Two Milk Options: Chocolate, Whole, 2%, Skim, or Soy
- **Wrigley Field** 13 per person
Cracker Jacks, Soft Baked Pretzels, Salted Mixed Nuts, Popcorn
Assorted Soft Drinks
- **We're All Nuts** 12 per ½ lb.
Variety of Toasted, Roasted, Salted and Seasoned Gourmet Nuts
Assorted Soft Drinks
- **South of the Border** 12 per person
Charro Salsa, Sala Verde, Pico de Gallo, Queso Fundido, Guacamole,
Roasted Corn Salsa, Black Bean Dip, Corn Tortilla Chips
Agua Fresca, Sparkling Mineral Water



Themed Breaks Continued

Snacks A La Carte:

- Assorted Fresh-Baked Cookies 36 per dozen
- Brownies 36 per dozen
- Individual Pretzels 4 each
- Bags of Popcorn 4 each
- Nature's Valley™ Granola Bars 3 each
- Assorted Candy Bars 3 each
- Individual Assorted Yogurt 3 each
- Cinnamon Rolls 3 each
- Veggie Platter 3 each
- Bagged Chip 3 each
- Whole Fruit 3 each

Beverages á la carte

- Regular Coffee, Decaffeinated Coffee 45 per gallon
- Iced Tea 45 per gallon
- Lemonade 30 per gallon
- Fruit Punch 30 per gallon
- Hot Chocolate 45 per gallon
- Assorted Hot Tea 3 each
- Assorted Bottled Juice 4 each
- Regular and Sugar Free Red Bull 5 each
- San Pellegrino Sparkling Water 4 each
- Bottled Water 3 each
- Assorted Canned Soda 3 each



Lunch

Prices Based on 60 Minutes of Service. 15 Guest Minimum.

Plated Lunch

Choice of One Salad, Entrée, Two Sides, and Dessert

Fresh Baked Bread

Regular Coffee, Decaffeinated Coffee and Iced Tea

Entrees

Fish 32 per person

- Maryland Crab Cake with Basil Aioli
- Pecan Crusted Salmon, Tomato Butter Sauce
- Grilled Mahi-Mahi, Mango Red Pepper Salsa

Chicken 32 per person

- Chicken Scaloppini with Wild Mushroom Ragout
- Parmesan Crusted Chicken Breast, House-made Marinara
- Herb-Roasted Airline Chicken with Natural Pan Jus

Beef 36 per person

- Ginger Soy Marinated Prime Flank Steak, Roasted Shiitake Demi-Glace
- Top Sirloin with Chimichurri Sauce
- Petite Filet (5oz.) Rosemary Cabernet Sauce

Pork 33 per person

- Roasted Pork Loin with Grain Mustard Cream Sauce
- Roasted Pork Tenderloin Stuffed with Spinach, Goat Cheese and Apples

Vegetarian 28 per person

- Spinach, Peppers and Mushroom Strudel, Red Pepper Coulis
- Wild Mushroom Ravioli with Seasonal Greens, Spicy Tomato Butter



Lunch Continued

Prices Based on 60 Minutes of Service. 48 Hour Notice Required. 6 Guest Minimum.

Salad

- Caesar Salad

Shaved Parmesan Cheese, Anchovy, Garlic Crouton

- Caprese Salad

Fresh Mozzarella, Hot House Tomatoes, Basil Pesto

- Roasted Beets

Goat Cheese, Candied Pecans and Chili Dusted Pumpkin Seeds

- Baby Arugula

Radish Chips, English Cucumbers, Grape Tomato, Shallot Vinaigrette

- Baby Spinach

Red Onion, Blue Cheese, Hard Cooked Egg, Pecan Smoked Bacon, Balsamic Vinaigrette

Sides

- Yukon Gold Mashed Potatoes
- Roasted Rosemary Red Bliss Potatoes
- Wild Rice Pilaf
- Sautéed Green Beans with Roasted Garlic and Toasted Almonds
- Honey-Thyme Glazed Carrots
- Herb-Roasted Vegetable Medley
- Steamed Broccoli and Cauliflower
- Grilled Asparagus with Lemon

Desserts

- Traditional Tiramisu
- Chocolate Mousse Cake with Mixed Berries
- New York Cheesecake
- Vanilla Crème Brûlée with Mixed Berries



Lunch Displays

10 Guest Minimum. Prices Based on 60 Minutes of Service. Add \$2 Per Person for Plated Service

Build Your Own Sandwich Display

20 per person

Choose up to 3 types of Sandwiches

- Mesquite Turkey and Provolone on Focaccia
- Chicken Salad on Croissant
- Italian Hoagie
- Chicken Caesar Wrap
- Sliced Tomato, Fresh Mozzarella, Pesto on Brioche

Chili Station

18 per person

Shredded Jack-Cheddar Cheese, Diced Onion, Jalapenos, Sour Cream, Chopped Chives, Fritos, Corn Bread Croutons, Assorted Hot Sauces

Burger Bar

25 per person

Grilled Angus Beef, Grilled Chicken Breast, Lettuce, Tomato, Onion, Assorted Cheeses, House Made Pickle, Caramelized Onion, Grilled Jalapeno

The Fajita Plancha

- Grilled Chicken 16 per person
- Grilled Flank Steak 18 per person
- Chicken and Steak Combo 22 per person
- Add Shrimp 4 per person

Comes with Grilled Peppers, Onions, Jalapenos, Cheddar Cheese, Charro Salsa, Avocado Mash, Flour Tortillas, Tortilla Chips.

Sides

- Home-Style Coleslaw or Potato Salad
- House Made Potato Chips
- House Baked Cookies
- Choice of Soup or Salad Add-On 4 per person



Boxed Lunches

22 per person

Choose up to 3 types of Sandwiches

- Mesquite Turkey and Provolone on Focaccia
- Chicken Salad on Ciabatta
- Italian Hoagie
- Chicken Caesar Wrap
- Sliced Tomato, Fresh Mozzarella, Pesto on Brioche

Includes: Bottled Beverage, Condiments, Whole Fruit, House-Baked Cookies, and choice of Potato Salad, Coleslaw, or Bag of Chips



Lunch Buffet

10 Guest Minimum. Prices Based on 60 Minutes of Service. All Lunch Buffets include: Fresh Baked Bread, Regular Coffee, Decaffeinated Coffee and Iced Tea.

<u>Tier I</u>	28 per person
<i>Choice of: One Salad, One Entree, Two Sides and One Dessert</i>	
<u>Tier II</u>	32 per person
<i>Choice of: One Salad, Two Entrees, Two Sides and Two Desserts</i>	
<u>Tier III</u>	34 per person
<i>Choice of: One Salad, Three Entrees, Two Sides and Two Desserts</i>	

Lunch Buffet Salads

- Caesar Salad with Shaved Parmesan Cheese, Anchovy, Garlic Crouton
- Baby Arugula, Shaved Radish, Sliced English Cucumbers, Grape Tomato and Roasted Shallot Vinaigrette
- Roasted Beets with Goat Cheese with Candied Pecans and Chili Dusted Pumpkin Seeds
- Baby Spinach with Red Onion, Blue Cheese, Hard Cooked Egg, Applewood Smoked Bacon, Balsamic Vinaigrette

Lunch Buffet Entrees

- Chicken Scaloppini with Wild Mushroom Ragout
- Roasted Pork Tenderloin with Apple-Raisin Chutney, Grain Mustard Cream Sauce
- Grilled Prime Flank Steak with Chimichurri Sauce and Grilled Scallions
- Parmesan Crusted Chicken Breast, House-made Marinara
- Grilled Maple Glazed Salmon with Raspberries

Lunch Buffet Sides

- Yukon Gold Mashed Potatoes
- Roasted Rosemary Red Bliss Potatoes
- Wild Rice Pilaf
- Sautéed Green Beans with Roasted Garlic and Toasted Almonds
- Honey-Thyme Glazed Carrots
- Herb-Roasted Vegetable Medley
- Steamed Broccoli and Cauliflower
- Grilled Asparagus with Lemon



Lunch Buffet Continued

Lunch Buffet Desserts

- Chocolate Mousse Cake with Mixed Berries
- Traditional Tiramisu
- New York Style Cheese Cake
- Vanilla Crème Brûlée with Mixed Berries



Themed Lunch & Dinner Buffet

All Specialty Buffets include Regular Coffee, Decaffeinated Coffee, and Iced Tea. 15 Guest Minimum.

Based on 60 Minutes of Service.

Lunch Buffet - 34 per person

Dinner Buffet - 38 per person

South of the Border

- Chicken Fajitas
- Beef Tamales
- Cheese Enchiladas
- Spanish Rice
- Braised Pinto Beans
- Assorted Salsas and Guacamole
- Flour Tortillas
- Fresh Corn Chips
- Tres Leches Cake

Midwest Pit Barbecue

- Mixed Baby Greens with Assorted House-Made Dressings
- Smoked Pulled Pork with Brioche Buns
- Smoked Sliced Brisket
- Baked Macaroni and Cheese
- Potato Salad with Egg and Mustard
- Cole Slaw
- Assorted BBQ Sauces
- Golden Cheddar Biscuits
- Warm Peach Cobbler

Tuscan Style

- Caesar Salad with Shaved Parmesan Cheese, Anchovies and Garlic Crouton
- Roasted Root Vegetables with Garlic & Oregano
- Meat and Sausage Lasagna
- Cheese Tortellini with Parmesan Cheese & Pesto Cream Sauce
- Blackened Chicken in Alfredo Sauce
- Garlic Bread
- Traditional Tiramisu



Themed Lunch & Dinner Buffet Continued

Home Style Buffet

- Mixed Baby Greens with Assorted House-Made Dressings
- Buttermilk Fried Chicken
- Pot Roast with Root Vegetables, Potatoes and Red Wine
- Garlic Mashed Potatoes
- Baked Beans
- Coleslaw
- Jalapeno Corn Bread
- Warm Cherry Crisp



Dinner

15 Guest Minimum. If less than 15 guests, menu will be customized with Chef. Prices Based on 60 Minutes of Service.

Plated Dinner

Choice of: Appetizer, Soup or Salad, Entrees and Dessert

Fresh Baked Bread

Chef's Choice: Seasonal Vegetable, Starch

Regular Coffee, Decaffeinated Coffee and Iced Tea

Appetizers

- Grilled Shrimp, Corn Cake, Tomato Jam, Grilled Orange Beurre Blanc
- Wild Mushroom Strudel with Red Pepper Coulis and Truffle
- Maryland Jumbo Lump Crab Cake with Dill Pickle Aioli

Soups

- Heirloom Tomato Bisque, Sourdough Croutons and Aged Parmesan
- Roasted Butternut Squash, Toasted Pumpkin Seeds
- New England Clam Chowder with Applewood Smoked Bacon Lardons

Salads

- Caesar Salad with Shaved Parmesan Cheese, Anchovy, Garlic Crouton
- Baby Arugula, Shaved Radish, Sliced English Cucumbers, Grape Tomato and Roasted Shallot Vinaigrette
- Roasted Beets with Goat Cheese with Candied Pecans and Chili Dusted Pumpkin Seeds
- Baby Spinach with Red Onion, Blue Cheese, Hard Cooked Egg, Pecan Smoked Bacon, Balsamic Vinaigrette



Dinner Continued

Entrees

Fish 46 per person

- Maryland Jumbo Lump Crab Cake, Dill Pickle Aioli
- Grilled Maple Glazed Salmon with Raspberries
- Grilled Mahi-Mahi with Mango Red Pepper Salsa
- Grilled Swordfish with Rosemary-Olive Tapenade

Chicken 42 per person

- Chicken Scallopini with Wild Mushroom Ragout
- Parmesan Crusted Chicken Breast, House-made Marinera
- Herb-Roasted Airline Chicken with White Wine Pan Gravy

Beef 53 per person

- Roasted Beef Tenderloin, Rosemary Demi-Glace, and Garlic Butter
- Standing Prime Rib Roast, Horseradish Sour Cream
- Grilled Petite Filet with Chopped Herbs and Grilled Scallions

Pork 46 per person

- Herb Crusted Pork Loin with Braised Red Cabbage and Dill Cream
- Roasted Pork Tenderloin with Apple-Raisin Chutney, Grain Mustard Cream

Vegetarian 36 per person

- Mediterranean Couscous, Grilled Marinated Squash, Roasted Peppers and Feta
- Wild Mushroom Ravioli with Seasonal Greens and Spicy Tomato Butter

Desserts

- Traditional Tiramisu
- Chocolate Mousse Cake with Mixed Berries
- New York Cheesecake
- Vanilla Crème Brûlée with Mixed Berries



Dinner Buffet

20 Guest Minimum. Prices based on 60 Minutes of Service. Includes: Fresh Baked Bread Regular Coffee, Decaffeinated Coffee and Iced Tea.

Tier I

43 per person

One Soup, Two Salads, Two Entrees, Two Sides, Two Desserts

Tier II

48 per person

One Soup, Two Salads, Three Entrees, Two Sides, Two Desserts

Dinner Buffet Soups

- Heirloom Tomato Bisque, Sourdough Croutons and Aged Parmesan
- Roasted Butternut Squash, Toasted Pumpkin Seeds
- New England Clam Chowder with Applewood Smoked Bacon Lardons

Dinner Buffet Salads

- Caesar Salad with Shaved Parmesan Cheese, Anchovy, Garlic Crouton
- Baby Arugula, Shaved Radish, Sliced English Cucumbers, Grape Tomato and Roasted Shallot Vinaigrette
- Roasted Beets with Goat Cheese with Candied Pecans and Chili Dusted Pumpkin Seeds
- Baby Spinach with Red Onion, Blue Cheese, Hard Cooked Egg, Pecan Smoked Bacon, Balsamic Vinaigrette

Dinner Buffet Sides

- Yukon Gold Mashed Potatoes
- Roasted Rosemary Red Bliss Potatoes
- Wild Rice Pilaf
- Sautéed Green Beans with Roasted Garlic and Toasted Almonds
- Honey-Thyme Glazed Carrots
- Herb-Roasted Vegetable Medley
- Steamed Broccoli and Cauliflower
- Grilled Asparagus with Lemon



Dinner Buffet Continued

20 Guest Minimum. Prices based on 60 Minutes of Service. Includes: Fresh Baked Bread Regular Coffee, Decaffeinated Coffee and Iced Tea.

Dinner Buffet Entrees

Fish

- Maryland Crab Cake with Basil Aioli
- Pecan Crusted Salmon, Tomato Butter Sauce
- Grilled Mahi-Mahi, Mango Red Pepper Salsa

Chicken

- Chicken Scaloppini with Wild Mushroom Ragout
- Parmesan Crusted Chicken Breast, House-made Marinara
- Herb-Roasted Airline Chicken with Natural Pan Jus

Beef

- Ginger Soy Marinated Prime Flank Steak, Roasted Shiitake Demi-Glace
- Top Sirloin with Chimichurri Sauce
- Petite Filet (5oz.) Rosemary Cabernet Sauce

Pork

- Roasted Pork Loin with Grain Mustard Cream Sauce
- Roasted Pork Tenderloin with Apple-Raisin Chutney

Dinner Buffet Desserts

- Traditional Tiramisu
- Chocolate Mousse Cake with Mixed Berries
- New York Cheesecake
- Vanilla Crème Brûlée with Mixed Berries



Hors d'oeuvres

20 Guest Minimum. Prices based on 60 Minutes of Service. Includes: Fresh Baked Bread Regular Coffee, Decaffeinated Coffee and Iced Tea.

Passed Hors d'oeuvres

Your Sales Manager Can Assist You with the Number of Pieces Suggested for Your Event.

- Mini Chicken Salad Sandwiches 3 per piece
- Italian Roma Tomato Bruschetta, Crostini 3 per piece
- Arancini Di Roso, Provolone Center 3 per piece
- Mini Tomato-Mozzarella Skewers with Balsamic Drizzle 3 per piece
- Cherry Tomatoes with Herbed Boursin 3 per piece
- Roasted Baby Yukon Gold Potatoes, Dill Cream, Caviar 3 per piece
- Jalapeno Bacon Wrapped Dates, "Date with a Pig" 4 per piece
- Beef Empanadas with Black Pepper Aioli 4 per piece
- Mini Lump Crab Cake, Remoulade 4 per piece
- Smoked Salmon Crostini with Crème Fraiche and Dill 4 per piece
- Beef Meatball Slider, Sriracha Aioli 4 per piece
- Prosciutto Wrapped Prawns, Spiced Olive Oil 4 per piece
- Deviled Eggs with Smoked Paprika 4 per piece
- Chicken Quesadillas with Roasted Peppers and Jack Cheese 4 per piece
- Pulled Pork Sliders with Carolina Mustard BBQ Sauce 4 per piece
- Thai Chicken Satay, Spicy Peanut Sauce 4 per piece
- Lemon Pepper Chicken Wings, Chipotle Ranch Sauce 3 per piece
- Fried Chicken and Waffle Skewer, Maple Sauce 4 per piece
- Mini Cuban Panini, Swiss Cheese and House made Pickle 4 per piece
- Ginger Beef Satay, Grilled Scallion Pepper Sauce 4 per piece



Culinary Displays

The Following Items can be added as enhancements to other Buffets. Prices Based on 60 Minutes of Service. 15 Guest Minimum. If Required, Attendant Fee \$100.

- Charcuterie 12 per person
Dry Italian Salami, Assorted Cured Meats, House made Country Pate, Marinated Olives, Pepperoncini, Whole Grain French Mustard, House Pickled Vegetables
- Assorted Farmstead Cheeses 13 per person
Grapes, Candied Oklahoma Pecans, Locally Sourced Honey, Dried Fruit, Assorted Crackers
- Smoked Salmon 11 per person
Capers, Caper Berries, Diced Shallot, Dill Cream Cheese, Hard Cooked Egg, Grilled Baguette
- Chilled Gulf Shrimp 13 per person
Bloody Mary Cocktail Sauce, Dill Pickle Remoulade, Grilled Lemon
- Salsa Bar 12 per person
Tortilla Chips, Charro Salsa, Salsa Verde, Avocado Mash, Roasted Tomato and Green Chili Queso, Roasted Sweet Corn and Black Bean Salad
- Sliced Seasonal Fruit 9 per person
Melons, Pineapple, Berries, Lemon Poppy Seed Yogurt Dressing
- Mediterranean “Picnic” 10 per person
Red Pepper Hummus, Country Olive Tapenade, Basil Pesto, Feta Cheese, Grilled Pita Bread and Lavosh
- Gourmet Dessert Display 12 per person
Assorted House made Miniatures



Beverage Menu

Host Sponsored Bar per Drink

Setup is \$100 per Bar. Charges are Based on the Actual Number of Drinks Consumed. One Bartender Required for up to 50 Guests, \$100 per Bartender

Signature Spirits

9

Tito's Vodka, Monopolowa Gin, Dewar's Blended Scotch, Four Roses Bourbon, Don Q White Rum, Cimarron Blanco Tequila

Premium Spirits

11

Stolichnaya Vodka, Tanqueray Gin, Chivas 12 yr. Blended Scotch, Maker's Mark Bourbon, Tapatio Blanco Tequila, El Dorado 5yr Rum, Dobbe VS Cognac

Super Premium Spirits

13

Grey Goose Vodka, Hendrick's Gin, Glenlivet 12 yr. Single Malt Scotch, Knob Creek Bourbon, Crown Royal, Patron Silver Tequila, El Dorado 12 yr Rum, Remy Martin VSOP Cognac

Wine and Beer

House Red & White by the Bottle 25

Domestic Beers 5

Imported Beer 7

Sodas and Bottled Water 4



Beverage Menu Continued

Host Sponsored Bar Per Person

Setup is \$100 per Bar. Charges are Based on the Guarantee or Actual Attendance, if Higher. They Include Assorted Beers, House Wines, Sodas and Bottled Water. One Bartender Required for up to 50 Guests, \$100 per Bartender.

Signature

First Hour	22 per person
Second Hour	10 per person
Each Additional Hour	5 per person

Premium

First Hour	24 per person
Second Hour	11 per person
Each Additional Hour	7 per person

Super Premium

First Hour	26 per person
Second Hour	13 per person
Each Additional Hour	10 per person

House Beer and Wine Bar

First Hour	16 per person
Second Hour	7 per person
Each Additional Hour	5 per person

Bloody Mary Bar 14 per cocktail

Vodka and Tequila, Mary's Assorted Olives, Scallions, Pepperoncini, Cucumber, Pickled Green Beans, Pearl Onions, Jalapeno, Celery, Lime, Horseradish, Tabasco, Cholula, Sriracha, Wasabi, Worcestershire Sauce



Beverage Menu Continued

Cash Bars

Prices are Inclusive of Tax. Requires a 500 Sales Minimum. Labor Charges: Bartenders 100 / Cashiers 100
One Bartender Required for up to 50 Guests, 4 Hour Minimum.

Signature Spirits

9

Tito's Vodka, Monopolowa Gin, Dewar's Blended Scotch, Four Roses Bourbon, Don Q White Rum, Cimarron Blanco Tequila

Premium Spirits

11

Stolichnaya Vodka, Tanqueray Gin, Chivas 12 yr. Blended Scotch, Maker's Mark Bourbon, Tapatio Blanco Tequila, El Dorado 5yr Rum, Dobbe VS Cognac

Super Premium Spirits

13

Grey Goose Vodka, Hendrick's Gin, The Glenlivet 12 yr. Single Malt Scotch, Knob Creek Bourbon, Crown Royal, Patron Silver Tequila, El Dorado 12 yr. Rum, Remy Martin VSOP Cognac

Wine and Beer

House Red and White Wines

8

Domestic Beers

5

Imported Beer

7

Sodas and Bottled Water

4



Beverage Menu Continued

Wine List

Sparkling

House	25
Vega Barcelona Cava	35

Whites

House	25
Sean Minor 4 Bears Chardonnay	35
Angeline Reserve Sauvignon Blanc	35
Riff Pinot Grigio	35
Selbach Incline Riesling	35

Reds

House	25
Sean Minor 4 Bears Cabernet Sauvignon	35
Angeline Reserve Merlot	35
Sean Minor 4 Bears Pinot Noir	35
Areyna Malbec	35
Marietta Zinfandel	35

Premium Wine List Available Upon Request





Hotel Policies and Procedures

Guarantee

It is requested that the meetings and special events office be notified of the exact number of guests attending a function by 12:00 PM, seventy-two (72) business hours prior to the event. If the guaranteed number is not provided, the billing will be calculated for the greater of the following: (1) the number of persons for which the party was originally booked, or (2) the number of persons in attendance. If the guarantee given is for more than 100 persons, the hotel will prepare for 5% above the guaranteed number, if requested. Dietary substitutions are also available upon request.

Menu Selection

To ensure that every detail is handled in a timely manner the hotel requests that the menu selections and specific details be finalized four (4) weeks prior to the function. In the event the menu selections are not received four (4) weeks prior to the function we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO) to which additions or selections can be made if time allows. When the BEO's are finalized, please sign and return fourteen (14) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract. All menu items are subject to seasonal availability. We will make every effort to substitute with similar items when possible

Early Setup Charges

We make every attempt to have your room set one-half (1/2) hour prior to your official event start time, however, due to the specific meeting agendas and the level of meeting activity on the banquet floor, this setup time cannot always be accommodated. If your agenda requires additional setup time, please contact your conference or catering manager and he/she will advise you on the early setup charges that will apply.

Prices and Payment

There will be an applicable 22% taxable service charge and 9.5% sales tax on all food and a 10% sales tax on beverage items. Your function should be completely designed, including menus and all details, three weeks prior to your event date. In the event of a cancellation, a cancellation charge will be invoiced. The cancellation schedule will be outlined in the catering sales agreement or group sales agreement.

Alcoholic Beverages and Smoke-Free Policy

The State Division of Alcoholic Beverages and Tobacco regulates the sale and service of all alcoholic beverages. The hotel is responsible for the administration of such regulations. Therefore, it is our policy that no alcoholic beverages may be brought into the hotel for any conference or function. Only food purchases from the Hotel may be used during any conference or function at the hotel. The hotel maintains a smoke-free environment, including all restaurants, lounges, event rooms and public space. In the case of non-compliance, a fee per room will be incurred in order to cover the extensive cost of restoration to a smoke-free condition.

Parking

Prevailing rates apply and are subject to change