

BANQUET MENUS | MEETINGS | AUDIO VISUAL

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WALKER'S BLUFF CASINO RESORT

AN ELITE CASINO RESORTS PROPERTY

777 Walkers Bluff Way, Carterville, IL 62918 618-993-7777



BREAKFAST

CONTINENTAL SELECTIONS

À LA CARTE SELECTIONS



All prices are subject to 7.25% sales tax and 21% Taxable Service Charge.

Menus and prices are subject to change.



BREAKFAST - CONTINENTAL SELECTIONS

Minimum of 25 guests. Prices are per person.

RISE & SHINE CONTINENTAL

\$14

\$16

Assorted muffins, pastries and breakfast breads with preserves & butter, served with water, regular and decaf coffee, fresh orange juice and iced tea

VINEYARD CONTINENTAL

Assorted muffins, pastries and breakfast breads with preserves & butter, freshly sliced seasonal fruits, mixed berry yogurt with granola, served with water, regular and decaf coffee, fresh orange juice and iced tea

CLASSIC COLLECTION

\$18

Freshly sliced seasonal fruits, farm fresh scrambled eggs and your choice of crispy bacon or sausage, served with water, regular and decaf coffee, fresh orange juice and iced tea

*Will have assorted hot teas on request.

Customize with Additional Selections

Prices are per person.

Assorted breakfast breads \$2.50

Assorted donuts \$2

Assorted muffins & pastries \$2.50

Mixed berry yogurt & granola \$3

Assorted bagels & cream cheese \$2.50

Buttermilk biscuits & sausage gravy \$4

Home fried potatoes \$2

Hash brown casserole \$3

Cinnamon dusted french toast & syrup \$3

Farm fresh scrambled eggs with crispy bacon or sausage \$4

Cream cheese blintz with fruit topping \$4

Sliced honey pit ham \$4

Ham or sausage, egg & cheese croissant \$4

Chicken fried steak & gravy \$5

Omelet station \$8
Eggs and omelets prepared to order with array of condiments and fixings
\$50 Attendant Fee—One attendant per 50 guests
Not sold individually

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BREAKFAST - À LA CARTE SELECTIONS

BEVERAGES

Fresh brewed coffee—regular & decaf Individual cold brew coffees Orange juice Assorted bottled juices Assorted hot teas Assorted soft drinks Bottled water

\$42 per gallon* \$5 each \$36 per gallon* \$3 each \$2.50 per packet

\$2.75 each \$2.25 each

* One gallon is approximately 12 servings

QUICK & EASY

Croissant sandwich with ham or sausage \$7 each \$2 each Whole fresh fruit \$3 each Mixed berry yogurt with granola \$3 each Assorted granola bars Sliced melon & seasonal fruit tray **\$95 Sm** (serves 25) \$190 Med (serves 50) **\$380 Lg** (serves 100)

BAKERY

Assorted bagels & cream cheese \$24 per dozen Assorted muffins & butter \$24 per dozen Assorted sweet pastries \$24 per dozen Pecan sticky buns \$26 per dozen Cinnamon rolls \$26 per dozen Assorted donuts \$24 per dozen Buttermilk biscuits & honey butter \$24 per dozen Assorted breakfast fruit & nut breads **\$26 per loaf** (serves 12)

CHEERS!

Classic mimosas \$6.50 each \$6.50 each Bloody marys \$6.50 each Strawberry bellini





LUNCH

PLATED SELECTIONS

BOXED & COOKOUT SELECTIONS

SANDWICH BOARD

LUNCH BUFFET SELECTIONS

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LUNCH - PLATED SELECTIONS

\$23

HOT PLATED LUNCH SELECTIONS

Hot lunch selections are served with warm rolls, a Chef's selection dessert, water, and iced tea. 25 guest minimum. **Prices are per person.**

Grilled Chicken Bruschetta \$23

Farfalle pasta with balsamic, basil, Roma tomatoes and parmesan, served with sautéed green beans

Lemon Caper Chicken

Lemon caper beurre blanc sauce, served with oven roasted potatoes and steamed asparagus

Roasted Pork Loin \$25

Spicy grain mustard glace, served with garlic mashed potatoes and roasted vegetables

Bacon Wrapped Pork \$26

Two 4oz medallion's pan seared, topped with wild mushroom sauce, served with oven roasted potatoes and baby carrots

SALAD SELECTION \$3

Add on to plated luncheons. Choose one. **Price is per person.**

Garden salad • Caesar salad

Sliced Flank Steak

Marinated with onions and roasted red peppers, served with garlic mashed potatoes and sautéed green beans

Baked Cajun Salmon

Cajun seasoned 5oz filet served with rice pilaf and roasted vegetables

LIGHT PLATED LUNCH SELECTIONS

Light lunch selections are served with warm rolls and butter, a Chef's selection dessert, water and iced tea. **Prices are per person.**

Chef Salad \$16

Crisp greens, crowned with sliced ham, turkey, swiss cheese, egg and a homemade house dressing

Very Berry Salad

\$16

\$32

\$43

Greens, sliced grilled chicken breast, blueberries, toasted almonds, feta cheese with raspberry vinaigrette

SOUP SELECTION \$4

Add on to plated or buffet luncheons. Choose one. Price is per person.

Fire roasted tomato basil bisque
• Corn and potato chowder • Hearty chili

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LUNCH - SANDWICH BOARD

Minimum of 25 guests. Prices are per person.

SANDWICH BOARD BUFFET \$21

Pick a trio from the selections below to create a delicious buffet lunch option. Sandwich Boards are served with chips, chilled pasta salad, relish tray, a Chef's selection dessert, water, and iced tea.

Chipotle Chicken –

Grilled chicken breast, bacon, lettuce, tomato, white cheddar cheese & chipotle aioli in a garlic herb wrap

Ham & Cheddar -

Sliced smoked ham, cheddar cheese, lettuce & honey mustard on a fresh croissant

Fresh Philly –

Roast beef, sautéed peppers, & onions with swiss cheese & horseradish cream on ciabatta bread

Vegetarian –

Grilled zucchini, leaf lettuce & tomato with sundried tomato pesto on toasted wheat berry bread

Steak & Provolone –

Thinly sliced marinated flank steak with provolone cheese, lettuce & tomato on ciabatta bread

Cordon Bleu -

Sliced turkey, smoked sliced ham, swiss cheese, lettuce & honey mustard aioli on ciabatta bread

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LUNCH - BOXED & COOKOUT SELECTIONS

BOXED SELECTIONS \$17

Our boxed lunches are packaged for those who are quick and on the go. Sandwiches are created with our fluffy ciabatta bread, topped with lettuce and tomato and include chips, cookie, and condiments. **Price is per person.**

PLATED SELECTIONS \$20

Turkey & Cheddar
Ham & Swiss
Beef & Provolone
The Club
Marinated Portabella & Provolone

COOKOUT BUFFET SELECTIONS

Minimum 25 guests. Served with water and iced tea. **Prices are per person.**

All American

\$22

Hamburgers and brats, molasses baked beans, potato salad, cole slaw, homemade chips, sliced tomatoes, onion, crisp lettuce, pickles, and condiments with assorted cookies or brownies

Great American Barbeque

\$29

Grilled brats, slow roasted pulled pork, bbq chicken, ranch corn, molasses baked beans, potato salad, cole slaw, and apple pie with whipped cream



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LUNCH - BUFFET SELECTIONS

BUFFET SELECTIONS

Buffet lunch selections are served with warm rolls and butter, a Chef's selection dessert, water, and iced tea. 25 guest minimum.

Prices are per person.

Classic \$27

Spring mix salad with raspberry vinaigrette or ranch, lemon buttered steamed asparagus, herb roasted potatoes, sliced roasted pork loin with marsala sauce

Pearl \$29

Apple spring salad with honey dijon vinaigrette or ranch, cucumber salad, wild rice pilaf, duchess potatoes, garlic green beans with roasted tomatoes, roasted turkey with herb gravy

CUSTOM BUFFET SELECTIONS

Buffet lunch selections are served with warm rolls and butter, water, and iced tea. 25 Guest Minimum. **Prices are per person.**

Gold \$29

 $Choose\ 1\ starter,\ 1\ starch,\ 1\ vegetable,\ 1\ entr\'ee,\ 1\ dessert$

Blue \$35

Choose 1 starter, 1 starch, 1 vegetable, 2 entrées, 2 desserts

CUSTOM BUFFET SELECTIONS

STARTERS: Fresh greens garden salad, classic Caesar salad,

tomato & feta cheese, fresh fruit salad, southern

style cole slaw, primavera pasta salad

STARCHES: Oven roasted potatoes, garlic mashed potatoes,

wild rice pilaf, homemade mac & cheese

VEGETABLES: Glazed baby carrots, green beans with slivered

almonds, roasted broccoli and cheese, buttered

sweet corn, roasted Italian vegetables

ENTRÉES: Baked chicken with thyme and mushroom, herb

parmesan tilapia with garlic béchamel, blackened catfish, chicken alfredo in farfalle pasta, roasted madeira pork loin, sliced black pepper crusted

beef sirloin

DESSERTS: Cheesecake with fruit topping, chocolate cake,

apple pie, pecan pie, banana bread pudding with

chocolate sauce, cookies and brownies





DINNER

PLATED SELECTIONS THEMED BUFFETS CUSTOM BUFFETS

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DINNER - PLATED SELECTIONS

All plated dinner selections are served with warm rolls and butter, your choice of garden or Caesar salad, a Chef's selection dessert, water, iced tea, regular and decaf coffee, and an assortment of hot teas. **Prices are per person.** Up to (3) entrée selections may be offered.

CHICKEN		BEEF	
Gouda Chicken Cream and bacon sauce, garlic mashed potatoes, sautéed green beans	\$29	New York Strip Caramelized onion demi, oven roasted potatoes, vegetable medley	\$38
Chicken Chasseur Braised with mushrooms, tomatoes, shallots, duchess potatoes, sautéed green beans	\$29	Beef Filet 6 oz Filet in red wine demi-glace, garlic mashed potatoes, asparagus	\$49
Pesto Chicken Alfredo pesto sauce, oven roasted potatoes, Italian seasoned vegetables	\$29	Ribeye Portabella mushroom sauce, duchess potatoes, sautéed green beans	\$45
PORK		SEAFOOD	
Pork Chop Smoked pork belly sauce, oven roasted potatoes, honey	\$34	Balsamic Salmon, 8 oz Grilled then glazed, wild rice, summer squash medley	\$32
cider glazed baby carrots Pork Medallions Maple glazed cider sauce, mashed sweet potatoes,	\$32	Parmesan Tilapia Lemon caper sauce, oven roasted potatoes, roasted brussels sprouts	\$28
roasted brussels sprouts		Mediterranean Cod	\$31
Pork Loin (25 guest minimum) Marsala Sauce, duchess potatoes, sautéed green beans	\$32	Pan seared, lemon thyme blistered tomatoes, wild rice, sautéed green beans	•





DINNER - PLATED SELECTIONS

All plated dinner selections are served with warm rolls and butter, your choice of garden or Caesar salad, a Chef's dessert selection, water, iced tea, regular and decaf coffee and assortment of hot teas. **Prices are per person.** Up to (3) entrée selections may be offered.

VEGETARIAN/VEGAN

Eggplant Parmesan \$27

Grilled or fried with marinara sauce and penne pasta, Italian seasoned vegetables

Penne Chardonnay \$27

Creamy pasta with spring vegetables

4 OZ BEEF FILET DUET SELECTIONS

Served with garlic mashed potatoes, balsamic green beans and onions, paired with your choice of the following entrées.

Chicken Breast \$42

Stuffed with spinach pesto rice

Jumbo Stuffed Shrimp \$49

with citrus choron sauce

Split Lobster Tail \$ Market

Stuffed with sherry crab stuffing

4 OZ PORK TENDERLOIN DUET SELECTIONS

Served with garlic mashed potatoes, balsamic green beans and onions, paired with your choice of the following entrées.

Chicken Breast \$36

Stuffed with spinach pesto rice

Jumbo Stuffed Shrimp \$43

with citrus choron sauce

Split Lobster Tail \$ Market

Stuffed with sherry crab stuffing

PLATED DINNER ADDITIONS

Choose one. Prices are per person.

COLD PLATED APPETIZER \$6.50

Individual charcuterie board,

jumbo shrimp with spicy cocktail sauce

SOUP \$5

butternut squash with apple cider gastrique and cashews, Fire roasted tomato basil bisque, and lowa corn and potato chowder

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DINNER - THEMED BUFFETS

All themed dinner buffets are served with warm dinner rolls and butter, a Chef's selected dessert, water, regular and decaf coffee, assortment of hot teas and iced tea. 50 guest minimum. **Prices are per person.**

French Classic \$42

Countryside salad with lemon dijon vinaigrette, garden pasta salad, sautéed green beans with blistered grape tomatoes, whipped Yukon Gold potatoes, baked salmon filet with boursin cream sauce, pan seared beef medallions with a bordelaise sauce, herbs de provence balsamic chicken

Tuscan Feast \$37

Italian chopped salad, roasted Italian seasoned vegetables, alfredo penne pasta with fresh basil and parmesan cheese, chicken parmigiana, three cheese stuffed shell with marinara, parmesan breaded cod with roasted onion cream and artichokes

Farmer's Table \$37

Farmhouse salad with buttermilk dressing, cottage cheese, tomato and cucumber salad, country style green bean casserole, country fried chicken breast served with a chicken gravy, your choice of beef or pork pot roast with baby carrots and roasted red potatoes

Fiesta de Comida

Fresh tropical fruit salad, house salad, Mexican street corn, Spanish rice, refried beans, served with fresh cilantro, salsa verde, shredded lettuce, diced tomato, diced onion, shredded cheese, sour cream, lime wedges and corn tortillas. Your pick of two meats: chicken fajitas, beef barbacoa tacos, or pork carnitas

\$35

\$38

Twilight BBQ

Cole slaw, apple salad, loaded bacon cheddar potato, cowboy calico baked beans, roasted corn on cob, mac and cheese, cider glazed bratwurst, smoked applewood maple pulled chicken, BBQ baby back ribs





DINNER - CUSTOM BUFFET

BUFFET SELECTIONS

All dinner buffets are served with warm dinner rolls and butter, water, regular and decaf coffee, assortment hot teas and iced tea. 25 guest minimum. Prices are per person.

\$35

Choose 1 starter, 1 starch, 1 vegetable, 2 entrées, 1 dessert

Pit Boss Buffet \$37

Choose 1 starter, 1 starch, 1 vegetable, 2 entrées, 2 desserts

High Roller Buffet \$43

Choose 1 starter, 1 starch, 1 vegetable, 3 entrées, 2 desserts

STARTERS: Green house salad with champagne vinaigrette. classic Caesar salad, pasta primavera, cole slaw

STARCHES: Farmhouse garlic mashed potatoes, wild rice pilaf, oven roasted potatoes, white cheddar mac n cheese,

bacon brown sugar roasted sweet potatoes

VEGETABLES: Italian seasoned roasted vegetables, country style creamed green beans, sautéed green beans

with blistered grape tomatoes, garlic parmesan carrots, broccoli with cheese sauce, oven roasted brussels sprouts, honey butter basil sweet corn

ENTRÉES:

Country fried chicken breast with gravy, balsamic and herb chicken, grilled mushroom asiago chicken, roasted turkey with dressing and gravy, apple cider honey glazed ham, pork pot roast, oven roasted pork with rosemary au jus, pork loin with smoked pork belly sauce, sliced beef with bordelaise sauce, beef pot roast, grilled marinated flank steak brandied mushrooms and caramelized onions, seared beef medallions caramelized onions and rewine reduction*, stuffed sole in a seafood mornay sauce, parmesan breaded cod with roasted onion cream and artichokes, blackened salmon *additional \$2 per person

DESSERTS: Chocolate overload, tuxedo cake, carrot cake, pecan pie, fruit cobbler with cinnamon cream, chocolate bread pudding with raspberry sauce, lemon crème cake, strawberry trifle cake, classic cheesecake with fruit topping

GOURMET DESSERTS UPGRADES \$4

Tiramisu, steakhouse cheesecake with berry compote, chocolate fudge cake with mint crème, midnight chocolate cake with ganache and raspberry coulis, red velvet cake with cream cheese frosting, caramel apple pie*, harvest cheesecake* *Seasonal





RECEPTIONS

THEMED RECEPTIONS APPETIZERS DISPLAYS AND COLLECTIONS

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RECEPTIONS - THEMED RECEPTIONS

25 guest minimum. Prices are per person. Reception stations are limited and guaranteed to one hour of service.

Napa Valley

\$38

Fresh fruits and vegetable crudité with assorted dips, artisan cheese display with assorted crackers and breads, gourmet deviled egg trio, lamb lollipops with mint demi, fried spinach, diced apple, bacon wrapped scallops, fried mushrooms with tiger sauce, herb turkey, roasted garlic aioli, orange cranberry chutney, fresh rolls

Midwest Farm

\$29

Farm fresh crudité display with buttermilk ranch dip, classic deviled eggs, corn relish with grilled asparagus in lettuce cup, BBQ pork wontons, beef slider with white cheddar and caramelized onions, loaded potato skins, oven roasted pork loin, spicy grain mustard, fresh rolls

Southwestern Delight

\$26

Tropical fruit display, fresh fried tortilla chips with pico de gallo, shrimp ceviche, smoked chicken quesadilla with a chili lime sour cream, citrus cilantro bacon wrapped scallops, jalapeño poppers with a spicy raspberry sauce, pineapple lime marinated beef flank steak with a roasted garlic aioli, fresh rolls

Carving Attendant

\$150/hr

Maximum (2) hours



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RECEPTIONS ~ APPETIZERS Prices per 50 pieces. Order up to 5 selections.

COLD APPETIZERS HOT APPETIZERS

Cucumber bite, whipped boursin cheese, fresh dill and sundried tomato	\$105	Apple cider chicken skewer
Gourmet deviled egg trio—dijon herb, pimento cheese pork belly, cajun shrimp	\$105	Fried chicken thigh slider, with tangy bbq sauce and slaw \$120 Mini grilled chicken quesadilla with pico de gallo \$115
Iced jumbo shrimp with cocktail sauce and lemon	\$140	Cotija jalapeño corn salsa with pita chips\$105
Petite deli sandwiches	\$85	Garlic BBQ meatballs\$110
Chilled flank steak and horseradish mousse crostini	\$140	Swedish meatballs
Basil salmon flatbread	\$130	Stuffed jalapeños
Fresh fruit kabobs with honey yogurt dip	\$95	Pork egg rolls with sweet and sour sauce
Bruschetta with rosemary focaccia toast	\$95	Seafood stuffed mushrooms
Antipasto skewer	\$105	Breaded chicken tenders with honey mustard sauce \$110
BLT (smoked pork belly, Roma tomatoes and lettuce) crostini	\$120	Crab rangoon with sweet and sour sauce
Salami coronets	\$95	Mozzarella sticks with marinara
Chilled marinated shrimp tartlet	\$140	Smoked brisket bruschetta bite with caramelized onions
Grilled apple, white cheddar mousse, cinnamon raisin toast canapé	\$95	and white cheddar
Orange ginger tuna lettuce wrap	\$140	Spicy barbacoa pulled pork slider with mango slaw \$120
Cajun chicken salad slider	\$115	Piña colada coconut shrimp
Roasted garlic hummus and pita chips	\$95	White cheddar prime rib sliders
Asian crab salad in a wonton chips	\$130	Spinach and Artichoke Dip Served with Assorted crackers and toasted bread\$130





RECEPTIONS - DISPLAYS AND COLLECTIONS

Small serves 25 people • Medium serves 50 people • Large serves 100 people

Imported and Domestic Cheese Presentation \$130 | \$260 | \$520

Garnished with fresh fruit and served with gourmet crackers

Premium Deli Meat Presentation \$130 | \$260 | \$520

Garnished with fresh fruit and served with gourmet crackers

Premium Deli Meat and Cheese Presentation \$150 | \$300 | \$600

Garnished with fresh fruit and served with gourmet crackers

Fresh Farm Crudité Vegetable Display with Assorted Dips and Spreads \$80 | \$160 | \$320

Seasonal Fruit Presentation \$95 | \$190 | \$380

French Market Display \$120 | \$240 | \$480

Combination of cheese presentation, vegetable display and seasonal fruits

Antipasta Display \$160 | \$320 | \$640

Combination of grilled vegetables, cured meats, and cheeses with extra virgin olive oil and balsamic vinaigrette





BEVERAGES

PACKAGES

DRINK SELECTIONS

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BEVERAGES - PACKAGES

HOSTED OR OPEN BAR - Beverages provided at no cost to your guests. Choose one of our libation packages, providing your guests with drink tickets or a dollar amount tallied by drinks on consumption. Bartender Fee waived for hosted bar.

CASH BAR – Guests pay for beverages individually. \$50 Bartender Fee for cash bars. Bartender fee waved when \$150 dollar in sales is reached per hour. One bartender per 100 guests.

Heart	Package*
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Domestic Bottles • House Wine Collection • Call Spirits • NA Beverages

1 hour	\$16.25
2 hours	\$25.75
3 hours	\$33.75

Diamond Package*Domestic and Import Bottles

• House Wine and Premium Collection • Call & Premium Spirits

NA Beverages

1 hour	\$17.25
2 hours	\$29.25
3 hours	\$37.75

^{*} Package prices are per person

Individual Drinks

Call Liquor Brands \$7.25
Premium Liquor Brands \$8.25
Domestic Bottled Beer \$5.75
Imported Bottled Beer \$6.75
House Wines (glass) \$7.00

Non-Alcoholic Beverages \$2.75

Champagne & Wine Service

Prices per bottle

 Champagne
 \$19.50

 Wine
 \$26.00

Please note that most special requests can be accommodated with advance notice.

Don't hesitate to ask about specialty beer, wine, or liquor.

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BEVERAGES - DRINK SELECTIONS

BEVERAGE PACKAGE DRINK SELECTIONS

Domestic Bottles Seltzers

Imports Call Spirits

House Wines Premium Spirits

Premium Wines Non-Alcoholic Beverages

Please note that most special requests can be accommodated with advance notice. Don't hesitate to ask about specialty beer, wine, or liquor.





EVENT MEETING BREAKS

PACKAGES À LA CARTE

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EVENT MEETING BREAKS - PACKAGES

Event Meeting Packages. These packages are designed for those longer meetings and conferences to revitalize your group through the day. Minimum of 25 guests. Beverages in breaks are limited to a 30 minute period. **Prices are per person.**

Royal Flush \$36

CLASSIC BREAKFAST BUFFET—Freshly sliced seasonal fruits, farm fresh scrambled eggs, and your choice of crispy bacon or sausage, served with bottled water, regular and decaf coffee, bottled fruit juices, and an assortment of hot teas

MID MORNING BREAK—Assorted granola bars, assorted soft drinks, iced tea, bottled water, regular and decaf coffee, and an assortment of hot teas

AFTERNOON BREAK—Your choice of one of our themed breaks

Poker Face \$33

CONTINENTAL BREAKFAST—Assorted muffins and pastries, freshly sliced seasonal fruits, mixed berry yogurt and granola, ham, egg, and cheese croissant sandwiches, bottled water, bottled fruit juices, regular and decaf coffee, and an assortment of hot teas

MID MORNING BREAK—Assorted soft drinks, bottled water, regular and decaf coffee, and an assortment of hot teas

AFTERNOON BREAK–Your choice of one of our themed breaks

Card Shark \$28

CONTINENTAL BREAKFAST—Assorted breakfast breads and donuts, assortment of whole fruits, bottled water, bottled fruit juices, regular and decaf coffee and assortment of hot teas

MID MORNING BREAK—Assorted soft drinks, bottled water, regular and decaf coffee, and an assortment of hot teas

AFTERNOON BREAK–Your choice of one of our themed breaks

THEMED BREAKS

Our themed breaks are designed to refresh and energize your guests.

The Movies \$8.50

Fresh popcorn, individual theater sized boxed candies, assorted soft drinks

Half Time \$9.50

Chips with salsa and warm picante cheese sauce, potato chips with french onion dip, assorted soft drinks

Grab and Go \$9.00

Assorted cookies, individual trail mix, granola bars, assorted soft drinks

Green Scene \$9.00

Garden vegetables and dip with assorted cheeses and crackers, assorted soft drinks and iced tea

Pick Me Up \$9.00

Assorted seasonal fruits and berries, mixed nuts and yogurt dipping sauce, granola bars, assorted soft drinks

Sweet Tooth \$10.00

Assorted petit fours, fresh cut fruit, assorted cookies, assorted soft drinks, and coffee

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EVENT MEETING BREAKS - À LA CARTE

BEVERAGES

Fresh brewed coffee regular and decaf \$42.00 per gallon* Iced tea, lemonade, or fruit punch \$35.00 per gallon* \$36.00 per gallon* Orange juice Assorted hot teas \$2.50 per packet \$36.00 per gallon* Hot apple cider Hot chocolate \$36.00 per gallon* Assorted Coca Cola soft drinks \$2.75 each Assorted bottled juices \$3.00 each Bottled water \$2.75 each Individual cold brew coffee \$5.00 each \$5.00 each Individual energy drinks

BAKERY

Assorted cookies \$23.00 per dozen Brownies \$23.00 per dozen Assorted bagels with cream cheese \$24.00 per dozen Assorted muffins with butter \$24.00 per dozen \$24.00 per dozen Assorted sweet pastries Pecan sticky buns \$26.00 per dozen Cinnamon rolls \$26.00 per dozen Éclairs \$25.00 per dozen \$26.00 per loaf Fruit and nut breads (approximately 12 servings) \$24.00 per dozen Assorted donuts \$24.00 per dozen Buttermilk biscuits Breakfast croissant sandwich \$7.00 each (choice of sausage or ham)

SNACKS

Mixed nuts (bag) \$4.00 each Buttered popcorn (bag) \$2.00 each Tortilla chips and salsa \$2.00 per person Individual bags of assorted chips \$2.00 each Individual bags of trail mix \$2.50 each Granola bars \$3.00 each Whole fruit \$2.00 each Candy bars \$3.00 each



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^{*} One gallon is approximately 12 servings



AUDIO VISUAL & MISCELLANEOUS

All equipment and services are per day charges.

Screens 9' X 12' in Carterville Room

(There are two built-in screens & projectors)

\$200/day

5' X 8' **\$75 each**

9' X 12' Portable \$100 each

Projector \$130 each

Podium \$25 each

Riser Stage

(6) 4ft X 8ft pieces

available \$15/piece

Up-lights \$10 each

Microphone Wired, wireless handheld, or

wireless lavalier \$75 each

Sound Board Required for rooms with

3 or more microphones **\$40 each**

House Sound For presentations or digital

music players \$20 each

Wireless Internet Up to 80 connections \$40/day

Power Strip \$15 each

AV and IT Assistance 2 hour minimum \$50/hour

Conference Phone \$30 each Laptop Computer Rental \$50 each Teleconference

Communication System \$1,000 flat fee

Wired microphones (10-33)

Computer Speakers \$10 each

Clicker \$10 each

Television Day-of set-up fee is \$75

\$100 each

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