

Kansas City Downtown CATERING MENU

THANK YOU FOR CONSIDERING CROWNE PLAZA KANSAS CITY DOWNTOWN.

Our dedicated Crowne Meetings Director and Catering Sales Team is on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist. Please feel free to contact our staff if any questions. We look forward to serving you.

> Yours in hospitality, Sales and Catering Team



BREAKFASTS

Includes: Chilled Orange, Apple and Cranberry Juice, Regular and Decaffeinated Coffee, and Selection of Herbal Teas.

PLATED BREAKFASTS

Includes: Assorted Pastries, Muffins, Butter, and Preserves

QUICHE LORRAINE	23
Individual Quiche Filled, Sweet Onions, Bacon, Hic	kory
Smoked Ham and Gruyere Cheese, Cinnamon Broiled	l Apple,
Grilled Asparagus and Sausage Links	
FRENCH BANANA	22
Banana Bread French Toast	
Country Sausage and Fresh Fruit	
THE SCRAMBLER	20
Farm Fresh Scrambled Eggs	
Bacon, Sausage, Ham, Cheddar Cheese and Sweet C	nions
Skillet Brown Potatoes , Onions and Peppers	
Broiled Parmesan Tomato	

Fresh Scrambled Eggs , Chorizo Sausage Tortilla Chips, Salsa Verde, Queso Fresco, Cilantro and Avocado

BREAKS & ENHANCEMENTS



17

21

CONTINENTAL BREAKS & BREAKFAST

30 minutes of service \$50 fee will be added for guarantees under 15

GOOD MORNING CONTINENTAL BREAK

Assorted Pastries, Muffins, and Croissants Season Berries and Fresh Fruit Fresh Brewed Coffee and Hot Herbal Teas Apple, Cranberry and Orange Juices

ENERGIZER CONTINENTAL BREAKFAST

Open Faced Egg White Sandwich with Spinach & Feta on Whole Wheat English Muffin with Avocado Hollandaise Assorted Muffins Protein Bars Cereal Bars Green Energy Shooters/ Berry Smoothie Shooters Fresh Brewed Coffee and Hot Herbal Teas Apple, Cranberry and Orange Juices

ENHANCEMENTS

MINI FRITTATAS	8
	-
Monster Energy Drink	6
Parisi Coffee	5
Oatmeal, Brown Sugar and Raisins	4
Country Sausage and Egg Biscuit	6
Whole Fresh Fruit	3
Vanilla Yogurt Parfait, Berries	5
Bacon, Egg and Cheddar Biscuit	6
House-Made Granola and Assorted Yogurts	6
Greek Yogurt	5
Blueberry Pancakes, Butter, Maple Syrup	6
Assorted Cereals, Milk	5
Assorted Bagels, Flavored Cream Cheese	4

Roasted Vegetables, Feta Cheese and Tomato-Harissa Sauce

SMOKED SALMON	8

Capers, Egg, Onion, Tomato, Assorted Bagels and Cream Cheese



PLANNER PACKAGES

Groups of 25 or More. Package Applies Per Person to General Session. \$150 small Group fee applies for groups under 25. Breaks 30 Minutes of Service. Packages Include: Screen, Powered AV Table and 1 Flipchart

60

VIP DAY PACKAGE

52

EXCUTIVE DAY PACKAGE

EXEC. CONTINENTAL BREAK

CONTINENTAL BREAK Assorted Breakfast Pastries Bagels, Cream Cheese and Preserves Orange and Apple Juice Freshly Brewed Coffee/Decaf

AM REFRESH Assorted Herbal Teas Freshly Brewed Coffee/Tea

LUNCH ON THE GO Turkey/ Ham/ Roast Beef Served, Swiss or Cheddar Fresh Tomato, Lettuce and Onions Condiments Whole Fruit Bag of Chips Freshly Baked Cookies Bottled Water/ Soda

PM BREAK Chef's Assortment of Sweets Lemonade Pastries and Muffins Sliced Fresh Fruit Assorted Cold Cereals and Milk Orange, Apple, Cranberry Juice Freshly Brewed Coffee/Decaf AM REFRESH Assorted Herbal Teas Freshly Brewed Coffee/Tea WORKING DELI BUFFET House Salad, Potato Salad, Assorted Bread Tray Deli Meat Tray (Roast Beef, Ham, Turkey Breast) Assorted Cheese Tray

Relish Tray and Condiments

Potato Chips

Freshly Baked Cookies

Freshly Brewed Coffee/ Tea/Decaf

(UPGRADE to hot lunch buffet for additional \$6 per person)

PM BREAK Chef's Assorted of Sweets Lemonade

AM BREAK Assorted Herbal Tea Freshly Brewed Coffee/Decaf

30

DAY BREAK PACKAGE

AM REFRESH Assorted Herbal Teas Freshly Brewed Coffee/Decaf

LUNCH ON OWN

PM BREAK Assorted Cookies Lemonade



UPGRADE YOUR PACKAGE PER PERSON

Add assorted sodas to your AM or PM Package for 9 per break time, or 17 all day

THEME BREAKS

30 Minutes of Service / 15 Person Minimum \$50 Small Group fee added to Groups under 15 people

ENERGY BREAK	20	SWEET and SALTY	16
Cubed Cantaloupe, Pineapple and Grape Shooters, Ginger Ale		Chocolate Fondue Station, Lady Fingers, Strawberries, Graham Crackers, Marshmallows, Pretzels	
Protein Bar		Potato Chips, French Onion Dip	
Celery, Carrots, Asparagus, and Peppers, Smoked Toma Ranch Shooters	to		
Kanen Shooters			16
ICE CREAM SOCIAL	18	House-Made Chocolate Chip, Oatmeal, Peanut Butter an White Chocolate Macadamia Nut Cookies	d
Pre Scooped Vanilla, Chocolate, Strawberry Ice Cream Choice of: Sprinkles, Brownie Bites, Strawberries, Cherr Nuts, Fudge and Caramel Topping and Whipped Cream		Fudge Brownies and Blondie Bars	
		DIPS and CHIPS	16
GRAND SLAM	22	Tortilla Chips and Fried Pita Chips, Queso Dip,	
Warm Pretzels Bites, Cheese Dipping Sauce		Hot Spinach- Artichoke Dip and Hummus	
Dry Roasted Peanuts			
Buttered Popcorn and Cracker Jacks		BUILD YOUR OWN TRAIL MIX	22
Mini Ball Park Franks, Assorted Condiments		House Made Granola	
		Mixed Nuts	
SNACK TIME BREAK	16	Dried Fruits, Banana Chips	
Assorted Fresh Baked Cookies and Fudge Brownies		M & M's	
Gourmet Mixed Nuts		White Chocolate Covered Raisins	
Granola Bars			

Your Choice of 1 Beverage, Theme Break:

Lemonade, Coffee/Decaf, Punch, Milk, Energy Drinks

A LA CARTE

SERVING SUGGESTIONS:

Lemonade

Hot Wassail

Hot Chocolate, Marshmallows

Milk – Whole, 2% or Skim

Iced Tea

(1) Pound or Quart	8-10 Servings		(1) Bowl	8-10 People	
(1) Gallon	10 Servings		(1) Bottle of Wine	6 Glasses	
(1) Carafe	6 Servings		(1) Keg	110 Servings	
Assorted Bagels and C	ream Cheese	36 per dozen	Candy Bars		5 each
Assorted Muffins		34 per dozen	Cracker Jacks		4 each
Breakfast Pastries		34 per dozen	Granola Bars		4 each
Chocolate, Plain or Aln	nond Croissants	40 per dozen	Cookies, Brownies or	Dessert bars	34 per dozen
Country Sausage or Ha	am Biscuits	40 per dozen	Pita and Hummus		26 per lbs
Egg, Sausage, Cheese,	Biscuit	40 per dozen	Potato Chips, French	Onion Dip	24 per lbs
Egg, Ham, Cheese Croi	issant Sandwich	40 per dozen	Queso and Tortilla Ch	nips	25 per lbs
Fresh Donuts		34 per dozen			
House-Made Granola		4 per person	Soft Pretzels, Mustar	d and Cheese	34 per dozen
Individual Flavored and	d Greek Yogurt	5 each	Trail Mix		26 per lbs
			Popcorn		42 per lbs
Kashi Granola Bars		5 each	Mixed Nuts		34 per dozen
Kellogg's Breakfast Cer	reals and Milk	5 each			
Cinnamon Rolls		36 per dozen	Selection of Herbal H	ot Tea	36 per gallon
Whole Fruit		3 each	Bottled Water		4 each
Deviled Eggs		32 per dozen	Red Bull (Regular or S	Sugar Free)	6 each
			Iced Tea		36 per gallon
Iced Tea		5 each	Parisi Regular and De	caf Coffee	60 per gallon
Assorted Bottled Juice	s or Doworado		-		
		4 each			
Assorted Soda (Coke P		4 each	Soda / Bottled Wate	r 17 (8 hrs)	9 (4 hrs)
VOSS Still and Sparklin	g Water	6 each	Parisi Coffee	21 (8 hrs)	11 (1 brc)

Parisi Coffee

21 (8 hrs) 11 (4 hrs)

CROWNE PLAZA KANSAS CITY DOWNTOWN 1301 Wyandotte Street, Kansas City, Missouri 64105 All Prices are Subject to 23% Taxable Service Charge and Applicable City and State Sales Tax. All menu listings are charged per person. Valid through December 31, 2021

36 per gallon

36 per gallon

36 per gallon

3 each

4 each

LIGHTER LUNCH

PLATED SALADS

Light Lunch Salads Include: Fresh Baked Rolls and Butter, Cookie and Brownie Platter, Iced Tea and Coffee Service.

GRILLED CHICKEN CAESAR SALAD	23	LOADED STEAK SALAD	26
Grilled Chicken, Fresh Romaine,		Grilled Steak , Mixed Greens, Roasted Red	
Parmesan Cheese, Garlic Croutons and		Bell Peppers, Caramelized Onion, Blue Cheese	
Caesar Dressing		and Balsamic Vinaigrette	
COUNTRY COBB SALAD	25	THAI BASIL BEEF SALAD	26
Fried Chicken, Mixed Greens, Shredded Cheddar,		Marinated Flank Steak , Mixed Greens, Basil,	
Roasted Corn, Applewood Smoked Bacon,		Cilantro, Mint, Bell Peppers, Peanuts and	
Tomatoes, Cucumbers, and Barbecue Ranch Dressing		Sweet Chili Dressing	

PLATED SANDWICH LUNCH

Includes: Chips, Chef's Choice Dessert, Iced Tea and Coffee Service. Maximum of 50 people

TRIPLE DECKER CLUB SANDWICH	23	PORTABELLA CAPRESE SANDWICH	24
Slow Roasted Turkey Breast, Applewood		Pan Seared Portabella, Tomato, Spinach,	
Smoked Bacon, Cheddar and Swiss Cheese,		Fresh Mozzarella, Pesto Aioli on Focaccia Bread	
Seasoned Mayonnaise, Lettuce and Tomato			
on Sourdough Bread		BARBECUE BRISKET SANDWICH	26
		Slow Smoked Brisket, Caramelized Onions,	
CUBAN SANDWICH	24	House Made Barbecue Sauce and Smoked	
Roasted Pork Loin, Cured Ham, Mustard, Swiss		Gouda on French Bread	

Roasted Pork Loin, Cured Ham, Mustard, Swiss Cheese, Bread and Butter Pickles, on Cuban Bread

ADDITIONAL Soup Du Jour 3 Che

Chef's Cauliflower Soup 4

PLATED LUNCHES

All Plated Lunch Entrees Include: Crowne Plaza Signature Salad, Fresh Baked Rolls and Butter, Vegetables and Starch, Chef's Selection of Dessert, Coffee and Iced Tea Service

MOROCCAN SPICED CHICKEN	25
Seared Airline Chicken Breast, Preserved Lemon Couscous, Roasted Tomatoes and Curried Butter	
BAKED SALMON	27
Baked Salmon, Lemon Pancetta Risotto, Grilled Asparagus and Tarragon Butter	
SLOW SMOKED BEEF BRISKET	27
Creamed Corn, Cheddar Mashed Potatoes and House Made Barbecue Sauce	
ROASTED PORK LOIN	25
Roasted Pork Loin, Cumin Roasted Red Potatoes, Roasted Zucchini, Yellow Squash	
and Creamy Green Chili Sauce	
GRILLED EGGPLANT	25
Spinach, Golden Raisin Risotto, Pine Nuts and Curry Sauce	
(Vegetarian, Vegan, Gluten and Dairy Free Option)	
GRILLED FLANK STEAK	27
Garlic Mashed Potatoes and Grilled Broccoli	
Thyme Scented Cabernet Sauvignon Demi Glace and Crispy Fried Onions	
SMOKED AIRLINE CHICKEN BREAST	25
Scalloped Potatoes, Balsamic Roasted Onions and Natural Jus	

Choice of no more than three (3) entrees, including vegetarian / vegan may be offered to attendees. Charges for all meals are based on the highest prices entrée.

Final Count for number of each entrée is due three (3) business days prior to event.

A place card must be provided for each guest indicating their entrée selection. Any Dietary or special menu needs are in addition to the entrée choice but cannot exceed three (3) entrée options total.

LUNCH ON THE GO

CHOICE OF ENTRÉE: Choice of three entrees (including vegetarian/vegan) maybe offered to attendees. Special menu needs are in addition to the entrée choice but cannot exceed three entrée options total.

ROASTED TURKEY

Cranberry Chutney, Spinach and Brie Cheese on Sourdough

HAM SANDWICH Honey Mustard, Tomatoes, Leaf Lettuce and Swiss on a Croissant

GRILLED CHICKEN

ROAST BEEF

Balsamic Onions Marmalade, Romaine Lettuce and Smoked Gouda Cheese on Brioche

CHICKPEA CURRY SALAD

Tomatoes and Lettuce on Gluten Free Bread (Gluten, Vegan, Dairy Free)

Whole Fruit

2 Cookies

Potato Chips

Assorted Soda and Bottled Water

29 Per Person



RECEPTION PACKAGES

Stations Presented for 90 Minutes

*Action Station requires Uniformed Attendant at \$150.00++ Additional (1 Attendant per 50 people per station)

***ASIAN STIR FRY ACTION STATION**

Stir Fried Chicken or Beef served with White Rice and your choice of Vegetables: Watercress, Onions, Bell Peppers, Snow Peas, Mushrooms and Shredded Carrots Topped with either Soy, Ginger, or Green Onion Garlic Sauce

SLIDER DISPLAY

Our Unique Sliders Include: Crab Cakes, House-made Pulled Pork On Brioche, Black Angus Beef, Herb Chicken Cutlet, Specialty Condiments and Artisan Rolls

CRAFT YOUR OWN MAC N CHEESE

Elbow and Bowtie Pasta, a choice of Pepper Jack Cheese Sauce, White Cheddar Cheese Sauce or a Classic Cheese Sauce, Bacon, Chicken, Caramelized Onions, Diced Tomatoes, Green Onions and Hot Sauce

***PASTA ACTION STATION**

Tortellini, Farfalle and Cavatappi, Garlic-Basil Pesto, Pinot Grigio, Asiago Cream, Zesty Pomodoro Sauces Fresh Tomato, Smoked Chicken, Artichokes, Asparagus, Mushrooms, Sundried Tomatoes, Parmesan Cheese, Focaccia Bread and Truffle Oil

BUILD YOUR OWN FAJITA

Chicken and Beef Fajitas, Grilled Onions and Peppers, Shredded Lettuce, Cheddar and Jack Cheeses, Diced Tomatoes, Pico de Gallo, Sour Cream, Guacamole, Salsa, Corn Chips and Warm Flour and Corn Tortillas

CARVING PACKAGE STATIONS

Presented for 90 Minutes. Complimentary Sauces, Breads and Condiments included. Carver fee of \$150.00++ Additional (1 carver per 50 people)

Boulevard Stout Glazed Ham, Roasted Breast of Turkey, Roasted Pork Loin, Prime Rib of Beef

PACKAGE DESSERT STATIONS

Dessert Stations Presented for 90 Minutes

Chocolate Fondue, Sliced Fruit, Cakes, Marshmallows, Pretzels and Crackers

Pre Scooped Ice Cream Bar, Vanilla, Chocolate and Strawberry Ice Cream, Chocolate, Strawberry,

Caramel Sauce, Chocolate Shavings, Maraschino Cherries, Sliced Bananas, Chopped Nuts and Whipped Cream

Reception stations may be added to any buffet or hors d'oeuvres reception.

If no dinner is served a minimum of 3 stations must be ordered. All stations must be guaranteed at full guest count. \$150++ per attendant fee, 1 attendant per station required per 50 people.

HORS D'OEUVRES

WARM SELECT OPTIONS

40 Per Dozen

46 Per Dozen

Beef Tenderloin Wellington Cheese Stuffed Fried Artichoke Beignets Spring Roll Fried Chicken Tenders, Assorted Dipping Sauces Chicken Wellington Boneless Chicken Wings (Buffalo, Asian or BBQ) Mini Bacon Cheeseburger Spanakopita Pork Pot Stickers Assorted Petite Quiche Hibachi Beef Skewer Barbecue Pork Sliders, Coleslaw Bacon Wrapped Scallops Chicken Quesadilla Trumpets

WARM GOURMET OPTIONS

Coconut Shrimp Cajun Crab Cake Crab Stuffed Mushroom Wild Mushroom and Shallot Tartlet Shrimp Tempura, Sweet Chili Sauce Herb Encrusted Lamb Chop, Mint Lavender Duck Empanadas, Coriander Orange Cream Sauce

CHILLED SELECT OPTIONS

40 Per Dozen

Italian Antipasto Skewer Assorted Petite Finger Sandwiches Endive, Stilton Cream Cheese and Apple Smoked Duck on Lemon Bread and Sundried Cherries, Crostini, Roasted Eggplant, Tomato and Pesto, Roma Tomato and Buffalo Mozzarella Stack Wasabi Deviled Eggs

CHILLED GOURMET OPTIONS

46 Per Dozen

Mini Baguette , Lobster Medallions and Mango Melon Avocado Shooter Sea Scallop, Pickled Ginger and Cucumber Tuna Tartar in an Asian Spoon, Crispy Wonton Strawberry and Mascarpone, Aged Balsamic Vinegar Shooter Artichoke Boats, Smoked Salmon Beef Tenderloin, Tobacco Onions Shrimp Shooters, Bloody Mary Mix Smoked Salmon, Wasabi Mascarpone and Pickled Ginger Lobster Salad on Brioche, Vanilla Orange Vinaigrette

DISPLAYS

Minimum of 25 guests. Based Upon Per Person

Seasonal Fruit Display Raspberry Honey Yogurt	7
International Cheese Display Imported and Domestic Cheeses, Fresh Fruit and Crackers	8
Harvest Display of Vegetables French Onion and Ranch Dips	6
Antipasto Display Italian Meats, Grilled Vegetables, Crostini and Bread Sticks	9
Shrimp Display of Large Gulf Shrimp Lemons and Fiery Cocktail Sauce (Based upon 3 pieces pp)	12
Butcher Block Display Roasted Tenderloin Cured Meats, Specialty Cheeses and Pickled Vegetables	10
Dessert Display Assorted desserts, Cakes, Pies, Petite Fours, Mini Cheesecakes	12

HORS D'OEUVRES CONTINUED

CARVING STATIONS

All Carving Stations are presented, Chef's Selection of Complimentary Sauces, Breads and Condiments Presented for 90 Minutes. *Carver fee of \$150.00++ Additional (1 carver per 50 people)

*BOULEVARD STOUT GLAZED HAM ***ROASTED BREAST OF TURKEY *ROASTED PORK LOIN** *HORSERADISH PRIME RIB OF BEEF ***BAKED SALMON ENCROUTE**

350 Serves Approximately 50 Guests 300 Serves Approximately 40 Guests 240 Serves Approximately 30 Guests 300 Serves Approximately 25 Guests

180 Serves Approximately 20 Guests

STATIONS AND DISPLAYS

90 minutes of service. Reception Stations may be added to any buffet or hors d'oeuvres reception. If no dinner is served, a minimum of 3 Stations / Displays must be ordered. All Stations must be guaranteed at full guests count. *Action Stations Require a Carver, a fee of \$150.00++ Additional (1 carver per 50 people)

16

15

14

***ASIAN STIR FRY ACTION STATION**

Stir Fried Chicken or Beef served with White Rice and your choice of Vegetables: Watercress, Onions, Bell Peppers, Snow Peas, Mushrooms and Shredded Carrots and topped with either Soy, Ginger, or Green Onion Garlic Sauce

SLIDER DISPLAY

Our Unique Sliders Include: Crab Cakes, House-made Pulled Pork On Brioche, Black Angus Beef, Herb Chicken Cutlet, Specialty Condiments and Artisan Rolls

CRAFT YOUR OWN MAC N CHEESE

Elbow and Bowtie Pasta, a choice of Pepper Jack Cheese Sauce, White Cheddar Cheese Sauce or a Classic Cheese Sauce, Bacon, Chicken, Caramelized Onions, Diced Tomatoes, Green Onions and Hot Sauce

***PASTA ACTION STATION**

Tortellini, Farfalle and Cavatappi, Garlic-Basil Pesto, Pinot Grigio Asiago Cream, Zesty Pomodoro Sauces

Fresh Tomato, Smoked Chicken, Artichokes, Asparagus, Mushrooms

BUILD YOUR OWN FAJITA

16

14

Chicken and Beef Fajitas, Grilled Onions and Peppers, Shredded Lettuce, Cheddar and Jack Cheeses, Diced Tomatoes, Pico de Gallo, Sour Cream, Guacamole, Salsa, Corn Chips and Warm Flour and Corn Tortillas

DINNER ENHANCEMENTS

Upgrade your evening with the following:

APPETIZER COURSE 14

Please choose one (1)

GULF COAST SHRIMP Seasonal Garden Greens, 5 Large Gulf Shrimp and Fiery Cocktail Sauce

> JUMBO LUMP CRAB CAKE Whole Grain Mustard Sauce and Red Pepper Coulis

GOURMET SALADS 4

Please choose one (1)

MIXED GREENS Maple Peppered Bacon, Grape Tomatoes, Pickled Red Onions, Gorgonzola Cheese, Heirloom Carrots and Dijon Vinaigrette SPRING MIX Roasted Apple, Burrata Cheese and Champagne Vinaigrette ROASTED BEET AND PISTACHIO SALAD Goat Cheese and Peppered Shallot Vinaigrette KALE CAESAR Blistered Tomatoes, Croutons, Parmesan Cheese and Caesar Dressing

GOURMET DESSERT 6

Please choose one (1)

Bake Shop Dessert Sampler Chef's Choice of a Dessert Trio

Chocolate Mousse Cup White Chocolate Mousse and Fresh Seasonal Berries

TABLE SIDE SERVICE

VOSS Table Side Water Service Table Wine Service 6 per 1 Liter Bottle 40 per Bottle



PLATED DINNER

All Dinner Entrées and Duets Include: Crowne Signature Salad, Rolls and Butter, Chef's Choice Dessert, Iced Tea and Coffee Service

36

37

42

40

POULTRY

CHICKEN PICATTA

Lightly Breaded, Pan Seared Airline Chicken Breast, White Wine Cream Lemon Caper Sauce, Steamed Seasonal Vegetables, Garlic Mashed Potatoes

BOURSIN CHICKEN

Breaded Airline Chicken Breast, Boursin Cream Sauce, Roasted Broccoli and Wild Rice Pilaf

FENNEL CRUSTED PHEASANT

Airline Breast, Caramelized Onion Jus, Seasonal Vegetables, **Roasted New Potatoes**

CHICKEN SALTIMBOCCA

Tuscan Airline Chicken Breast, Sage, Prosciutto and Fontina Cheese, Madeira Wine Sauce, Asparagus and Parmesan Mashed Potatoes



BEEF

GRILLED FLANK STEAK	40
Herb Marinated Flank Steak, Loaded Mashed Pot Seasonal Vegetables	atoes and
KC STRIP SIRLOIN	56
With Black Pepper Cognac Sauce (Cooked medium Baby Carrots and Dauphinoise Potatoes	m), Roasted
GRILLED FILET MIGNON	54
8 oz Filet, (Cooked Medium) , Duchesse Potatoes Asparagus	, Jumbo

OSSO BUCO

38

Saffron Risotto, Roasted Root Vegetables and Herb Gremolata

PORK

PAN SEARED CHOPS

36

Fingerling Potato and Leek Hash, Apple Bacon Compote and **Balsamic Reduction**

JALAPENO PORK LOIN

38

Pork Loin Medallion's with a Jalapeno, Cheese and Bacon Cream Sauce, New Potatoes and Green Beans

PLATED DINNER CONTINUED

FISH

STUFFED TROUT	38
Cornbread and Chorizo Stuffed Trout Filet, Oven Roasted Yukon Potatoes, Sautéed Spinach, Roasted Red Bell Pepper, Red Wine Reduction	
BLACKENED SALMON	39
Black Bean Relish, Heirloom Grains and Lemon Crème	
ROASTED HALIBUT	40
Sugar Snap Peas and Corn Risotto and Tarragon Butter	
DINNER DUETS	
COQ AU VIN and FLAT IRON STEAK	44
Chicken Coq Au Vin and Flat Iron Steak, Seasonal Vegetables, and Garlic Mashed Potatoes	
PORK TENDERLOIN and GRILLED SHRIMP	46
Pork Tenderloin, Madera Jus and 3 Large Grilled Shrimp White Wine Cream Sauce, House Made Apple Sauce and Roasted Fingerling Potatoes	
FILET MIGNON and SALMON	52
Filet Mignon, (Cooked Medium) Gorgonzola Demi Glace and Salmon, Tarragon Butter, Asparagus and Horseradi Mashed Potatoes	
FILET MIGNON and SCALLOPS	54
Filet Mignon, (Cooked Medium), Truffle Mushrooms De Glace and Scallops, Saffron Butter Served with Garlic Mashed Potatoes and Seasonal Vegetables	mi
CHOICE OF ENTRÉE: choice of three entree Special menu needs are in addition to the	-

PLATED DINNER DESSERT OPTIONS

All Plated Dinner Entrees Include a Choice of One of the Following. Please choose one (1)

> Cream Cheese Carrot Cake Walnuts, Cinnamon and Nutmeg

Triple Chocolate Mousse A Chantilly Cream and Seasonal Berries

Caramel Apple Granny A Caramel and Toffee Studded Custard Fresh Granny Smith Apples in a Shortbread Crust

> **Crème Brûlée** Caramelized Sugar and Fresh Berries

> > New York Style Cheesecake

Lemon Curd Pound Cake Terrine-Lemon Curd, Buttery Pound Cake layered, Fresh Berries and Whipped Cream

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Charges for all meals are based on the highest priced entrée. Final count for number of each entrée is due three business days prior to the event. A place card must be provided for each guest indicating their entrée selection.

BAR SERVICE

HOSTED BAR CASH BAR

Call Brands	7	8
Premium Brands	8	9
Cordials	9	10
House Wine	7	8
Import and Craft Beer	6	7
Domestic Beer	5	6
Bottled Water	4	5
Assorted Soda	4	5
Champagne by the Bottle	42	
House Wine by the Bottle	40	
KEGS	Domestic	Craft
Keg Beer	400	550



HOURLY HOSTED BEVERAGE SERVICES

Includes Mixed Drinks, Domestic Beer, Imported Beer, Wine by the Glass and Soft Beverages

Bartender Charges: \$150.00++ per Bartender, per Bar

	Call Bar	Premium	Beer/Wine/Soda
One-Hour Hosted Bar, Per Person	17	19	15
Two-Hour Hosted Bar, Per Person	25	27	21
Three-Hour Hosted Bar, Per Person	33	35	27
Four-Hour Hosted Bar, Per Person	41	43	33

CALL BRANDS

Amsterdam Vodka, Beefeater, Bacardi Superior, Seagram's 7, Jim Beam, Dewar's DeKuyper Liquors, Jose Cuervo

PREMIUM BRANDS

Absolute, Tanqueray, Captain Morgan, Malibu, Avion Silver, Crown Royal, Jack Daniel's, Johnnie Walker Red, DeKuyper Liquors **DOMESTIC BEER** Budweiser and Bud Light, Coors Light, Michelob Ultra

NON ALCOHOLIC BEER O'Doul's

CORDIALS Baileys, Disaronno Amaretto, Kahlua

IMPORT and CRAFT BEER Heineken, Corona, and Boulevard, Local Brews

AUDIO VISUAL

Pricing subject to change without notice. Delivery Rates \$25.00 ORDERS MADE THE DAY OF FUNCTION WILL BE CHARGED AN ADDITIONAL \$250.00 RUSH DELIVERY FEE

BANNER HANGING

BANNER HANGING	
(one time charge)	
Interior Banners	50
Lobby Banners	85
MEETING ACCESSORIES	
Laser Pointer	30
Wireless Advancer	30
Display Easel (Poster Easel)	25
Flipchart, Markers	50
Additional Flipchart Pad	25
Post-It Flipchart, Markers	55
Additional Post-It Pad	30
HDMI Cable	25
Pipe / Drape (per foot)	25
Powered AV Table	25
VGA Splitter	40
6x8 Riser (each)	50
Dance Floor	200
Laptop Rental	250
6ft Vendor Table	10
6ft Vendor Table with Skirting	20
6ft Vendor Table with Power	25
6ft Table with Skirting & Power	30
Power Strip (each)	10
Extension Cord (each)	15

LCD PACKAGE

LCD Projector, Screen &	380
Powered AV table	

PROJECTION EQUIPMENT

350 Lumens LCD Projector	300
Flat Panel LCD Monitor 40"	50

PROJECTION SCREENS

8x8 Screen	55
Screen Fast Fold Rear with dress ki	t
	200
Powered AV Table Additional	25

SOUND EQUIPMENT

(Sound system / possible mixers, sto additional)	ands
Wired Handheld, Podium	55
Wireless Lavaliere	125
Wireless Handheld	125
Mic Stands	25
Sound Patch	50
4 Channel Mixer	65
6 Channel Mixer	75
8 Channel Mixer	85
Portable Sound System	75

Required for microphones, LCDs, etc.

TELEPHONE SERVICES

(long distance charges additional)	
Direct Dial Line	50
Dial 9 Line	50
Polycom Teleconference	125



SHIPPING AND RECEIVING

Box (Receipt and Delivery)		
Storage Per Day	5	
Pallet / Package 250 lbs and up	5	
Delivery truck	100	
must have pallet jack, dolly and own gate		
lift		

LABOR

Call for Rates Labor Setup (2 hrs minimum) Labor Strike (2 hrs minimum) Show Tech Labor (4 hrs minimum)

CATERING POLICIES

Finalization of Event: Final menu selections should be submitted three (3) weeks prior to your function to insure availability of the desired items. Food Guarantees must be provided by the client seventy-two (72) business hours in advance of the function. The Hotel will set a maximum of five percent (5%) over the final guarantee for the purchase, preparation and service of food and beverages. Should a guarantee not be received from the client, the original expected number of guests used when planning the function will then become the guarantee for the event and will be billed accordingly. All food and beverage must be supplied and prepared by Hotel. No outside food or beverage is permitted, exception of wedding cakes. Unconsumed food is not permitted to be taken out of the Hotel. All prices are subject to change. The Hotel reserves the right to charge for the service of any food and / or beverage brought into the Hotel in violation of this policy. Outside alcohol is explicitly prohibited. Hotel reserves the right to close function if outside alcohol is discovered.

Amendments to Event: If a change from the original room set-up is requested on the day of the function, an additional labor charge of \$150.00 will be added to the banquet check. Function rooms are assigned based on your final guarantee and the Hotel reserves the right to move functions to comparable meeting or banquet rooms. In the event of substantial fluctuations in the number of attendees, plus or minus 20%, the Hotel also reserves the right to charge additional set-up or room rental fees.

Cancellation of Event: The client assumes responsibility for and will make payment based on estimated total revenues if the function is cancelled. Please refer to the contract for specifics.

Billing Procedures: All banquet charges are subject to applicable service charges, state and local taxes. Tax is subject to change ,out notice. A \$1,000 non-refundable deposit is required for all functions. Payment in full, plus 15% is required one (1) week prior to all functions by credit card, check or cashier's check. All banquet checks must be signed by the on site contact or the designated representative at the completion of each event.

Hotel Approval: The Hotel reserves the right to exercise final authority over bands, DJ's, musicians and other entertainment in regard to volume and professionalism, whether they are engaged by the customer or through the Hotel. The Hotel reserves the right to require security for any functions the Hotel deems appropriate or necessary at the client's expense. Any items to be put on banquet room or lobby walls or any directional signs must be approved by the Hotel. Any damages to these areas will be assessed to the client.

Specific Responsibilities of the Customer: Admittance to your function room for the set-up and tear down, meeting attendees and arrivals must coincide, the event times listed on the contract. Should any revisions of the beginning or ending time be requested, the Hotel will make every effort to accommodate this request. The Hotel reserves the right to add additional room rental charges or set-up fees to the function should this occur. The customer shall be responsible and reimburse the Hotel for any damage or loss caused by any of the customer's guests or persons or organizations contracted by the customer to provide any service or goods before, during or after the function.

Responsibilities of the Hotel: The Hotel assumes no responsibility for the damage or loss of any merchandise or articles into the Hotel. Arrangements may be made for security by contacting the Hotel. The Hotel shall not be liable for nonperformance of the contract when such non-performance is attributable to labor troubles, disputes or strikes, accidents, government (Federal, State, or Municipal) regulations of or restrictions upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or not which are beyond reasonable control of the Hotel.