

HOTEL INDIGO®

AN IHG® HOTEL

COLUMBUS AT
RIVERFRONT PLACE

CATERING MENU



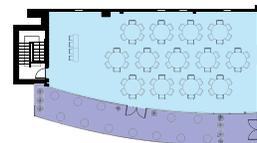
EVENT ROOMS

Event Rooms	Size	Dimensions	Maximum Capacity	U-Shaped	Banquet Rounds	Cocktail Rounds	Theater	Classroom	Boardroom	Existing
THE RIVER ROOM	1,760 sq. ft.	60 x 24 x 10	100	24	72	100	80	50	20	—
HIGH WATER BOARDROOM	300 sq. ft.	26 x 12 x 9	12	—	—	—	—	—	12	—
EIGHTEEN85 ROOFTOP BAR + KITCHEN			—	—	—	—	—	—	—	25
DENIM & OAK PATIO			—	—	—	—	—	—	—	30

The River Room & High Water Boardroom include:

- Natural Lighting
- High Speed Internet Access
- Independent Temperature Control
- Flat Screen TV(s)
- Access to Outdoor Terrace

Eighteen85 Rooftop Bar and Denim & Oak are available for private social events. Inquire today for availability and pricing.



Alternative seating layout for The River Room

- The River Room
- Outdoor Terrace
- High Water Boardroom
- Pre-Function
- Restroom
- Elevators

DENIM & OAK RIVERFRONT RESTAURANT

EIGHTEEN85 ROOFTOP BAR + KITCHEN

WELCOME TO COLUMBUS

Thank you for considering the Hotel Indigo Columbus at Riverfront Place.

Our dedicated Sales & Catering 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 request a customized proposal for your event. We look forward to serving you.

Yours in hospitality,
Tangee Edmondson
Director of Sales and Marketing
tangee.edmondson@indigocolumbusga.com
706.223.0204

Pam Edwards
Catering Sales Manager
pam.edwards@indigocolumbusga.com
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22% Taxable Service Charge will apply to all functions. Any applicable taxes will also be added.

ALL DAY PACKAGE | BREAKFAST | BREAKS | LUNCH | DINNER | RECEPTION | BAR & WINE | AUDIO VISUAL | TERMS & CONDITIONS

Hotel Indigo Columbus at Riverfront Place | 21 West 14th Street | Columbus, Georgia, 31901 | 706.223.0204 | hotelindigo.com/columbusga

HOTEL
INDIGO
COLUMBUS AT
RIVERFRONT PLACE

EAGLE ALL DAY PACKAGE

All Meeting Packages are for a Minimum of 25 people and include:

Freshly Brewed Coffee from Fountain City Coffee, Premium Herbal and Black Hot Teas available all day.

CONTINENTAL BREAKFAST

Chilled Orange and Cranberry Juice
Assorted Scones and Danishes
Fresh Fruit and Yogurt assortment.

AM BREAK

Refresh Coffee and Teas
Assorted Coke Products and Bottled Water
Superfood Smoothie Shots
Carrot & Zucchini Bread



LUNCH (PLEASE CHOOSE ONE)

Soup & Grilled Salad Table

One Soup: Tortilla, Minestrone, Soup de Jour
Mixed Salad Greens Toppings: Grilled Boneless Chicken Breast & Grilled Steak, Grape Tomatoes, Cucumber, House-Made Croutons, Shredded Cheddar Cheese, Crumbled Blue Cheese, Shredded Carrots, Chopped Eggs, Bacon, Candied Pecans, Green & Red Peppers
Assorted Dressing
Artisan Bread & Whipped Herb Butter
Seasonal Fresh Cut Fruit
Assorted Fresh Baked Cookies

Denim Deli Table

Artisan Breads: Sourdough, Wheat & Rye
Cajun Turkey, Corned Beef, Smoked Ham & Genoa Salami, Cheddar, Pepper Jack & Baby Swiss
Mustards, Pickles, Spinach, Iceberg Lettuce,
Assorted Chips
Marinated Tomato and Burratta Salad
Stonefruit Salad
Fresh Frosted Chocolate Brownies

PM BREAK

Refresh all beverages
Build Your Own Trail Mix with House made Granola Chexmix, Dehydrated and Fresh Fruits, Candied Spice Nuts and M&M's

\$79 per person

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PHENIX ALL DAY PACKAGE

All Meeting Packages are for a Minimum of 25 people and include:

Freshly Brewed Coffee from Fountain City Coffee, Premium Herbal and Black Hot Teas available all day.

FULL BREAKFAST TABLE

- Bowl of Scrambled Eggs
- Pork Sage Sausage or Sliced Bacon
- Sweet Potato Hash
- Sliced Melon
- Assorted Juice

AM BREAK

- Refresh Coffee and Teas
- Assorted Coke Products and Bottled Water
- Superfood Smoothie Shots
- Carrot & Zucchini Bread



LUNCH (PLEASE CHOOSE ONE)

Southern Table

- Redfish Scarlett with Andouille Risotto
- Cuban Wedges with Cherry Mustard
- Sloppy Joes
- Smoked Gouda Grits
- Stone Fruit Salad
- Peach Cobbler

Granny's Kitchen Table

- Pork Medallions Smothered in Onions and Gravy
- Southern Baked Chicken
- Sweet Potato Casserole, Black-Eyed Peas
- Bacon Braised Collard Greens
- Cole Slaw
- Cornbread Squares
- Iceberg lettuce, Blue Cheese Dressing, Tomato, Ham
- House Cheesecake with Pecan Caramel

PM BREAK

- Refresh all beverages
- Assorted Vegetable Crudite Platter Cilantro Ranch, Mediterranean Yogurt Parfaits, Fruit Compotes with House made Granola and Peanut Crumble

\$99 per person

BREAKFAST

BREAKFAST TABLE

All pricing is per guest, unless otherwise noted. All breakfast tables include freshly brewed Fountain City Coffee, a selection of fine teas and assorted juices. Based on 60 minutes of continuous service.

Minimum of 25 people

CONTINENTAL / \$19

- Fresh Baked Breakfast Pastries
- Bagel Platters, with Smoked Salmon, Cream Cheese, Preserves
- Natural House Made Granola & Plain Yogurt
- Sliced Melon
- Assorted Juice

DOWN ON THE FARM / \$27

- Gravy Boats topped with Fresh Biscuits
- Bowl of Scrambled Eggs, make your additions with your choice of cheese, tomato, Green onion, salsa
- Beef Maple Sausage or Sliced Bacon
- Cast Irons of Local Sweet Potato and Ham Hash
- Assorted Breakfast Cereals, Almond & Whole Milk
- Sliced Melon, Seasonal Fresh Fruit and Berries
- Assorted Juice

RAPID WAKE UP / \$31

- Smoked Ham, Chevre, Quiche Cups
- Thick Cut Bacon stuffed Eggsadilla Wedges, dipped in Tomatillo Chow Chow
- Chicken Apple Sausage
- Grits and Grillade Jars, Avocado and Blue Crab Toast
- Natural House Made Granola & Plain Yogurt
- Assortment of Bagels, Local Breads,
- Cream Cheese, House Jams and Jellies
- Sliced Melon cups with stone fruit and Berries
- Overnight Oatmeal Jars
- Assorted Juice

BUFFET ENHANCEMENTS

- Yogurt Parfaits, Plain Yogurt, House Granola, Candied Peanut Crunch, Fresh Berries / \$6
- Each Assorted Cereals, Almond, Whole and Skim Milks / \$4 Each
- Organic Almond Milk / \$4
- Cage-Free Scrambled Eggs / \$5
- Stone Ground Grits \$4 / Smoked Gouda Grits \$8
- Overnight Oatmeal Jars, House Jams and Jellies / \$6



BREAKFAST

BREAKFAST STATIONS

(add on to any breakfast table)

MADE TO ORDER OMELET STATION** / \$15

Cage-Free Scrambled Eggs or Egg Whites
Assorted Toppings: Cheeses, Ham, Bacon, Sausage, Tomatoes
Onions, Spinach, Mushrooms and, Bell Peppers

BUILD YOUR OWN BREAKFAST TACO STATION / \$10

Cage-free Scrambled Egg
Corn and Flour Tortillas
Chorizo, Potato, Jack Cheese, Chopped Pork
Refried Beans
Salsas & Hot Sauce

SILVER DOLLAR PANCAKE STATION / \$7

Fresh Berries, House Seasonal Compotes
Bourbon Maple Syrup, Fresh Whipped Cream, Peanut Butter, Chocolate
Chips

SMOKED FISH DISPLAY / \$13

Assortment of Bagels with Cream Cheese, Capers, Red Onion, Sliced
Tomatoes & Cucumber

Plated Breakfast available upon request.

*** requires chef attendant / \$100*

BREAKFAST ON THE GO

All Breakfast on the Go served with seasonal fruit cup,
granola bar & bottled water or juice.

BREAKFAST BURRITO / \$15

Cage-Free Scrambled Eggs
Flour Tortillas
Chorizo, Potato, Jack Cheese
Pico de Gallo, Salsas

BREAKFAST SANDWICH / \$15

English Muffin, Croissant or Biscuit
Cage-Free Scrambled Eggs
Smoked Bacon, Pepper Jack Cheese

POWER ON THE GO / \$15

Overnight Oats topped with Berries and Nuts

BREAKS

PACKAGES

All pricing is per guest, unless otherwise noted. All break packages include freshly brewed Fountain City Coffee, and a selection of fine teas. Based on 30 minutes of continuous service.

WAVE CRASHER / \$19

Baba Ghanoush, Red Pepper Hummus
Labneh with House Pickled Vegetables Tapenade
Pita Chips, Assorted Vegetable Crudité Platter
Fresh Lemonade

SUPERFOOD / \$19

Superfood Smoothie Shots - Blueberry-Banana,
Green Goddess, Beet-Apple, Cucumber-Mint
Carrot & Zucchini Bread
Assorted Whole Fruits

CHOCOLATE OVERLOAD / \$21

Double Chocolate Chip Cookies,
Chocolate Muffins, House Made Brownies
Assorted Candy Bars, M&M's
Chilled Chocolate Milk

SWEET & SALTY / \$16

Assorted Fresh Baked Cookies
Pretzels, Fresh Popcorn
Assorted Candy Bars

BUILD YOUR OWN TRAIL MIX / \$17

House Made Granola and Chex
Dehydrated and Fresh Fruits,
Candied Spiced Nuts, M&M's
Superfood Smoothies

HEALTHY WAKE UP CALL / \$20

Assorted Vegetable Crudité Platter, Cilantro Ranch
Mediterranean Yogurt Parfaits, Fruit Compotes House Made Granola,
Peanut Crumble
Fresh Beet and Apple Juice Shooters

TEA PARTY / \$22

Tea Cakes and Assorted Petit Fours
Assorted Finger Sandwiches, Cucumber, Pastrami, Pimento Cheese,
Ham & Cheese
Fruit Infused Waters

PEMBERTON / \$18

Cheese Straws, Praline Pecans, Moon Pies
Pimento Cheese and Crackers, Peach Salsa and Chips
Lumpy Cokes, Assorted Coca-Cola Products

BREAKS

À LA CARTE BEVERAGES & ENHANCEMENTS

Beverages Per Gallon:

- Coffee & Tea Service featuring Fountain City Coffee / \$45
- Freshly Brewed Iced Tea / \$38
- Orange, Cranberry or Apple Juice / \$38
- Lemonade / \$38
- Arnold Palmer / \$38
- Infused Waters / \$35 Per Three Gallon Container

A La Carte Beverages:

- Assorted COCA COLA Soft Drinks & Dasani Water / \$4.50 Each
- Still and Sparkling Waters / \$5 Each
- Energy Drinks / \$6 Each
- Assorted Bottled Juices / \$6 Each

Enhancements:

- Chips, Salsa and Guacamole / \$11 Per Person
- Seasonal Sliced Fruit Display / \$11 Per Person
- Assorted Whole Fruit / \$2.50 Each
- Assorted Candy Bars / \$4 Each
- Individual Bags of Chips and Popcorn / \$4 Each

Bakery By The Dozen:

- Assorted Bagels, Cream Cheese, House Jams & Jellies / \$35
- Assorted Muffins, Banana Nut, Chocolate Chip & Blueberry / \$45
- Assorted Breakfast Pastries / \$36
- Assorted Fresh Baked Cookies / \$32
- Assorted House Made Cupcakes / \$48
- Frosted Brownies / \$32

Beverage Service:

- Includes Fountain City Coffee, assorted Coca-Cola Products, and Dasani Water
- Full Day / \$18 Per Person
- Half Day / \$11 Per Person



LUNCH

LUNCH TABLE

All pricing is per guest, unless otherwise noted. All lunch tables include freshly brewed iced tea, iced water, freshly brewed Fountain City Coffee, and a selection of fine teas.

DENIM DELI / \$28

Artisan Breads: Sourdough, Wheat & Rye
Cajun Turkey, Corned Beef, Smoked Ham & Genoa Salami, Cheddar, Pepper Jack & Baby Swiss
Mustards, Pickles, Spinach, Iceberg Lettuce,
Mrs Vicki's Kettle Chips
Marinated Tomato and Burratta Salad
Fresh Baked Chocolate Chip Brownies

SOUP & GRILLED SALAD / \$29

One Soup: Tortilla, Minestrone, Soup de Jour
Mixed Salad Greens Toppings: Grilled Boneless Chicken Breast & Grilled Steak, Grape Tomatoes, Cucumber, House-Made Croutons, Shredded Cheddar Cheese, Crumbled Blue Cheese, Shredded Carrots, Chopped Eggs, Bacon, Candied Pecans, Green & Red Peppers
Assorted Bread
Artisan Bread & Whipped Herb Butter
Seasonal Fresh Cut Fruit
Assorted Fresh Baked Cookies

SOUTHERN / \$34

Redfish Scarlett with Andouille Risotto
Cuban Wedges with Cherry Mustard
Sloppy Joes
Smoked Gouda Grits
Stone Fruit Salad
Peach Cobbler

UPTOWN BROADWAY / \$31

Pecan-wood Smoked Chicken, Cauliflower Dirty Rice
Eggplant Lasagna
Brussels & Broccolini with Roasted Red Pepper Vinaigrette
Choice of Soup
Arugula Salad, Roasted Tomato, Candied Almonds Honey Mustard Dressing
Fresh Baked Zucchini Bread

GRANNY'S KITCHEN / \$34

Pork Medallions Smothered in Onions and Gravy
Southern Baked Chicken
Sweet Potato Casserole, Black-Eyed Peas
Bacon Braised Collard Greens
Cole Slaw
Cornbread Squares
Iceberg lettuce, Blue Cheese Dressing, Tomato, Ham
House Cheesecake with Pecan Caramel

Buffets are for groups of 25 or more. Groups less than 25 guests will be charged an additional \$125 per buffet. Menu pricing is subject to applicable taxes and service charge, and may change at the hotel's discretion. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness.

LUNCH

PLATED LUNCH

All pricing is per guest, unless otherwise noted. All plated lunches include choice of salad or soup & dessert, bread basket & butter, freshly brewed ice tea, iced water, freshly brewed Fountain City Coffee, and a selection of fine teas.

Salad or Soup

Spinach and Stone Fruit Salad, Goat Cheese, Candied Pecans,
Pecan Molasses Vinaigrette

Salad of Organic Greens, Honey Dijon Dressing, Smokey Peanut Crumble

Classic Caesar Salad, Garlic Crouton, Parmesan Cheese, House Dressing

Quinoa Bowl, Spinach, Roasted Tomato, Seasonal Squash, Citrus Vinaigrette

Choice from our many soup options

Entrée

Paillard Chicken Breast, Organic Greens, Midland Ghost Pepper Ranch,
Heirloom Tomato / \$32

Roasted Chicken, Garlic Smashed Potato, Mushroom Jus / \$32

Delta Catfish, Courtbouillon Sauce, Jasmine Rice, Stewed Greens / \$33

Petit Filet, Root Vegetable Puree, Charred Carrot, Marrow Butter / \$37

Mushroom Shepherds Pie, Root Vegetable Puree,
Peas Cheesy Crust / \$29

Desserts

Pecan Pie, Whipped Cream, Bourbon

Bread Pudding, Whiskey Caramel, Candied Pecans

Crème Fraiche Cheesecake, Peach Preserves

Triple Chocolate Torte, Fresh Strawberry Salad

BOXED LUNCH

All boxed lunches served with Chef's Choice of Pasta Salad; Chips; Fresh Baked Cookie & Assorted Coca Cola Soft Drink or Dasani Water.

Market Chop House Sandwich, Smoked Ham or Cajun Turkey, Cheddar or
Pepper Jack, Artisan Breads, House Mustard / \$22

Grilled Chicken, Arugula Pesto, Focaccia / \$25

Vegetarian Wrap, Grilled Seasonal Vegetables & Hummus / \$22

Portobello Patty Melt, sautéed peppers, onions,
emmenthaler swiss cheese, rye / \$23

Barbecue Chicken Wrap, smoked gouda, tomato / \$25

Cubano, Pulled Pork, House Pickles / \$25

Chicken Caesar Salad, Romaine, Croutons, House Dressing / \$25

Spinach and Stone Fruit Salad with Chicken, Goat Cheese,
Pecan Molasses Dressing / \$25



DINNER

DINNER TABLE

All pricing is per guest, unless otherwise noted. All dinner tables include freshly brewed iced tea, iced water, freshly brewed Fountain City Coffee, and a selection of fine teas.

ITALIAN / \$62

Shrimp Fettuccine Bowls topped with Garlic Crusty Bread
Penne with Nonna's Red Sauce topped with Fennel and Mushroom Meatballs
Gorgonzola Mashed topped with Chicken Scaloppini
Iceberg leaves filled with Muffaletta Olive Salad, Italian Herbs
House Made Pasta Salad bowls
Lemon Grilled Asparagus
Roasted Squash and Zucchini
Classic Tiramisu, Assorted Petit Fours

BACKYARD SMOKE / \$54

Smoked Pork Ribs topped Mac-N-Cheese
Garlic Injected Brisket,
Grilled Pork Sausage
Smoke Chicken Thigh with Carrot Puree, Horseradish Cream
Crawfish Boiled Potato Salad,
Cabbage Vinegar Slaw
Barbecued Red Beans, Sliced Bread
Peach Cobbler, Pecan Pie

GRANDMA'S TABLE / \$57

Deep Fried Chicken
Pork Loins smothered in onion and peppers
Butter Pecan Crusted Catfish
Cobb Salad with House Pickles & Yard Eggs, House Made Potato Salad
Black-eyed Peas, Bacon Braised Collards
Garlic Mashed Potatoes
Jalapeno Hush Puppies
Berry Cobbler, Apple Pie

STEAKHOUSE / \$78

Honey Soy Glazed Prime Rib
Smoked Short Rib
Roasted Filet Station with Beef Sauce Bordelaise, Peppercorn, and Au Jus
Hollandaise Topped Asparagus
Mushrooms with Garlic
Compressed Yukon Potatoes cups, Baskets of Fries
Sourdough Rolls
Steakhouse Wedge Salad, Blue Cheese and Lardons
Tomato and Burrata Salad
Bread Pudding with Spiked Caramel & Candied Pecans

SOUP ENHANCEMENT / \$5

Creamy Five Onion Soup
Acadiana Duck and Sausage Gumbo
Smoked Tomato Bisque
Seafood Bisque
Crab and Sweet Corn Soup
Low Country Beef Stew
White Bean Soup
Tortilla Soup
Italian Wedding Soup
Vegetarian Minestrone
Potato & Leek Soup

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DINNER

PLATED DINNER

All pricing is per guest, unless otherwise noted. All plated dinners include choice of salad or soup & dessert, bread basket & butter, freshly brewed ice tea, iced water, freshly brewed Fountain City Coffee, and a selection of fine teas.

SALAD OR SOUP

Spinach and Stone Fruit Salad, Goat Cheese, Candied Pecans, Pecan Molasses Vinaigrette

BLT Wedge, Baby Iceberg, Blue Cheese, Bacon Crumble, Cherry Tomato, Green Onion

Boston Bibb Lettuce, Local Pickled Vegetables, Green Goddess, Fresh Garden Herbs

Kale Salad, Caesar Dressing, Parmesan, Paprika Croutons

Choice from our many soup options

ENTRÉES

Gulf Shrimp, Long Macaroni, Five Minute Tomato Sauce, Parmesan / \$55

Lamb Roulade, Coffee Roasted Carrots, Swiss Chard, Mint Demi / \$52

Smoked Short Rib, Grits (Cream Cheese), Tomato Gravy / \$55

Tenderloin of Beef, Compressed Yukon Potato, Asparagus / \$63

Blackened Redfish, Zuccuni Salad, Citrus Beurre Blanc, Gulf Shrimp / \$55

Roasted Chicken, Bell Pepper Salad, Haricot Vert, Tahini Yogurt / \$51

Roasted Strip Steak, Pecan and Shallot Cracklin, Broccoli, Soy Butter / \$64

VEGETARIAN ENTRÉES

Roasted Cauliflower Steak, Mushroom Ragout, Parsnip, Tomatillo Puree / \$46

Portobello Mushroom Stack, Yukon Gold Potato, Seasonal Roasted Vegetable / \$46

Tofu and Charred Brussel Sprouts, Cilantro, Pickled Onions / \$46

DUAL ENTRÉES

Pork T-Bone, Jumbo Lump Crab Cake, Roasted Sweet Potato, Rosemary and Sherry / \$72

Grilled Gulf Mahi, Duck Prosciutto, Sweet Creamed Corn, Lemongrass Beurre Blanc / \$72

Cast-iron Seared Filet, Brioche Bread, Lobster Knuckle, Smoked Pepper Grits / \$74

Chorizo Stuffed Quail, Seared Redfish, Mirliton Slaw / \$73

DESSERTS

Brioche Bread Pudding, Whiskey Caramel Sauce

Vietnamese Coffee Tart, Condensed Milk Syrup

Crème Fraîche Cheesecake, Mixed Berry Compote

Blueberry Tart, Streusel, Almond Crunch

RECEPTION

SMALL BITES

All pricing is per piece, unless otherwise noted, and requires a 50-piece minimum.

COLD

- Crab Deviled Egg, Truffled Yolk, Caviar / \$6
- Cured Salmon Crostini, Goat Cheese Mousse, Dill / \$6
- Blue Crab Stuffed Mushroom / \$6
- Beet Tartare, Caper, Shallot, Dijon / \$6.5
- Tomato Mozzarella Skewer, Balsamic / \$5
- Lobster Knuckle Sandwich / \$7
- Avocado & Crab Ravigote, Toast Point / \$6
- Kale Caesar Crostini / \$5

HOT

- Crab Pimento Grilled Cheese / \$7
- Fried Oyster, Cilantro Ranch, Redneck Caviar / \$6
- Korean Chicken Satay / \$5
- Natchitoches Meat Pie, Jalapeno Ranch / \$5
- Grilled Quail Popper, Jalapeno, Bacon / \$6.5
- Catfish Fries, Dill Ravigote / \$6
- Pork Belly Taco, Horseradish Cream, House Pickles / \$6
- Poutine, Duck Confit, Sage Pan Gravy / \$5
- Vegetarian Spring Roll / \$5



RECEPTION

RECEPTION TABLE

All pricing is per guest, unless otherwise noted. Action stations may require an attendant fee.

CHATTAHOOCHEE CHEESE BOARD / \$15

Artisan Breads, Local Honey, Seasonal Fruit Compotes
Fresh Fruits and Candied Nuts

SLIDER STATION / \$22

Choice of Three: Beef Slider with Caramelized Onions,
Pulled Pork Sliders with Vinegar Slaw, Philly Cheesesteak with
Provolone, Southern Fried Chicken with Bread & Butter
Pickles, Veggie Slider on Gluten-Free Bread

STREET TACO STATION / \$25

Short Rib, Fried Catfish, Shredded Chicken
Salsa Verde, Smoked Pineapple, Avocado Crema
Flour & Corn Tortillas

PASTA STATION / \$19**

Pastas (Select 2) | Penne, Fusilli, Cavatappi, Cheese Tortellini,
Farfalle
Sauces (Select 2) | Marinara, Alfredo, Pesto, Brown Butter
Toppings Include Grilled Asparagus, Mushrooms, Bell
Peppers, Tomatoes, Spinach, Buttery Herb Bread Crumbs,
Parmesan, Cheddar, Mozzarella
Proteins | Bacon, Grilled Chicken
Served with Garlic Bread

CARVING STATIONS

All pricing is per order, unless otherwise noted. Carving stations require an attendant fee of \$100 per station.

Garlic & Onion Injected Brisket,
Horseradish Cream, House Pickles,
Barbecue Sauce,
Roasted Fingerling Potatoes and
Pullman Loaf / \$250 serves 25

Tenderloin of Beef, Black Pepper
Demi, Garlic Mashed Potato, Herbed
Butter / \$350 serves 20

Grilled Striploin, King's Hawaiian Rolls,
House Mustards & Horseradish Cream,
Roasted Baby Carrots / \$325 serves 25

Slow Roast Pork Rack, Sweet Chili Jus,
Smoked Sweet Potato with Rosemary
and Sherry Vinegar, Pretzel Rolls / \$275
serves 20

Cajun BBQ Turkey Breast, Seasonal
Spiced Fruit Compote, Sweet Potato
Casserole / \$275 serves 20

DESSERT STATIONS

All pricing is per guest, unless otherwise noted.

SOUTHERN / \$15

Georgia Peach Cobbler
Piedmont Pecan Tart
Ruble's Chocolate Pie

ALL-AMERICAN / \$13

Smore's Cups
Granny's Apple Pie
Blondies
Farm Strawberry Shortcake

PETITE / \$14

Variety of Small-Bite Seasonal
Desserts, Assorted Petit Fours

** requires chef attendant / \$100

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BAR & WINE OFFERINGS

CASH BAR

Bar service is available and individuals will pay for drinks:

House Package	\$10 per mixed drink / \$10 per glass of wine / \$7 per domestic beer / \$8 per import beer
Deluxe Package	\$12 per mixed drink / \$10 per glass of wine / \$7 per domestic beer / \$8 per import beer
Premium Package	\$14 per mixed drink / Menu price per glass of wine / \$7 per domestic beer / \$8 per import beer
Wine & Beer Package	\$10 per glass of wine / \$7 per domestic beer / \$8 per import beer
Wine & Beer Upgrade Package	Menu price per glass of wine / \$7 per domestic beer / \$8 per import beer

HOSTED BAR

Host is providing all beverages and will incur the expense. A 22% taxable service charge and any applicable taxes will apply.

House Package	\$9 per mixed drink / \$9 per glass of wine / \$6 per domestic beer / \$7 per import beer
Deluxe Package	\$11 per mixed drink / \$9 per glass of wine / \$6 per domestic beer / \$7 per import beer
Premium Package	\$13 per mixed drink / Menu price per glass of wine / \$6 per domestic beer / \$7 per import beer
Wine & Beer Package	\$9 per glass of wine / \$6 per domestic beer / \$7 per import beer
Wine & Beer Upgrade Package	Menu price per glass of wine / \$6 per domestic beer / \$7 per import beer

COCTAIL PACKAGE

Bar service available per person, per hour. A 22% taxable service charge and any applicable taxes will apply.

House Package	1 Hour @ \$25 per person / 2 Hours @ \$34 per person / 3 Hours @ \$40 per person / 4 Hours @ \$45 per person
Deluxe Package	1 Hour @ \$30 per person / 2 Hours @ \$39 per person / 3 Hours @ \$49 per person / 4 Hours @ \$54 per person
Premium Package	1 Hour @ \$35 per person / 2 Hours @ \$47 per person / 3 Hours @ \$57 per person / 4 Hours @ \$64 per person
Wine & Beer Package	1 Hour @ \$16 per person / 2 Hours @ \$25 per person / 3 Hours @ \$32 per person / 4 Hours @ \$36 per person
Wine & Beer Upgrade Package	1 Hour @ \$22 per person / 2 Hours @ \$30 per person / 3 Hours @ \$38 per person / 4 Hours @ \$43 per person

A LA CART WINE

Bottle Wine Service is available. Please request a current wine list for all wines offered. French Wine Service offered at \$2 upcharge per bottle.

BAR & WINE OFFERINGS

HOUSE SPIRITS

Tito's Vodka, Bombay Gin, Bacardi Rum, Camereno Tequila, Jack Daniel's Whiskey, Johnny Walker Red Scotch

DELUXE SPIRITS

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Patron Silver Tequila, Maker's Mark Bourbon, JW Black Scotch, Old Forester Whiskey, Crown Royal Whiskey

PREMIUM SPIRITS

Grey Goose Vodka, Empress Gin, Captain Morgan Rum, Don Julio Tequila, Maker's 46 Bourbon, Macallan 12 Scotch, Crown Royal Whiskey

WINE & BEER

Four Vines Chardonnay, Rapaura Sauvignon Blanc, Z. Brown Cabernet, Lyri by Etude Pinot Noir

WINE & BEER UPGRADE

Leeuwin Prelude Chardonnay, Rombauer Sauvignon Blanc, Concha y Toro Cabernet, Straight Shooter Pinot Noir

BEER

Domestic: Bud Light, Miller Lite, Yuengling, Mich Ultra
Import: Stella Artois, Corona

CHAMPAGNE TOAST

Champagne toast / \$3 per person

SOFT DRINKS

Available as part of all Packages:

Assorted COCA COLA Soft Drinks & Dasani Water / \$4.50 Each

Still and Sparkling Waters / \$5 Each

A Bartender Fee of \$100 will apply to all Packages and is based on a 4-hour period. We recommend 1 Bartender per 75 Guests.

Alcoholic beverages may not be brought in or removed from the Hotel premises. Alcoholic drinks will only be served to individuals 21 years old or older and all patrons are subject to show a valid I.D. upon request.



AUDIO VISUAL

The River Room is equipped with 3 Flat Screen TVs that can simultaneously display presentations and is included in the Room Rental.

High Water Boardroom is equipped with 1 Flat Screen TV that can display presentations and is included in the Room Rental.

Flipchart with Markers / \$30 each

Whiteboard / \$30 each

Easel / \$10 each

Power Strips / \$20 each

Conference Phone / \$100

Handheld Microphone / \$75

Podium / complimentary

Dance Floor / \$250



TERMS & CONDITIONS

MENU SELECTION

A complete menu must be presented to the Sales Department 3 weeks prior to your scheduled function. Prices shown are in addition to the customary 22% Service Charge and applicable taxes. All prices are subject to change without notice.

GUARANTEE

A final guarantee of the number of guests must be provided to the Sales Department seventy-two business hours in advance of the event. This will be considered your minimum guarantee for which you will be charged, even if fewer guests attend. The Hotel however, will prepare 3% above your guarantee. If no guarantee is received, the Hotel will assume the guarantee to be the maximum number listed on the original contract.

BILLING

The Hotel requires a deposit of 25% at the time of the booking which due upon booking the facilities on a definite basis. The balance of charges will be due seventy-two business hours prior to the start of the function. The deposit is non-refundable and will be applied toward your final bill. A valid major credit card is required to be on file.

DETAILS

As other groups may be utilizing the same room prior to, or following your function, please adhere to the times agreed upon. The Hotel reserves the right to charge accordingly for overstaying. Should your times change, contact the Sales Department and every effort will be made to accommodate your needs.

GROUP ROOMS

Special group discount rates available upon request and subject to availability.