

WELCOME

FOOD SERVICE

Thank you for selecting the Horizon Convention Center to host your event. We offer special event consulting and custom catering for all types of events. Please note that no food or beverages of any kind may be brought into the facility by the patron, any of the patron's guests or the invitees. While our menus offer a variety of items to choose from, your Sales & Events Manager and our Executive Chef will be happy to work with you to create custom menus for your event.

NO food is to be removed from or brought in to the Horizon Convention Center building.

BEVERAGE SERVICE

The Horizon Convention Center offers a complete selection of beverages to complement your function. Please note that the State of Indiana Liquor Laws regulate alcoholic beverages and services. The Horizon Convention Center is responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

CONTRACTS

A signed copy of the Banquet Contract must be returned to the Sales & Events Manager within ten (10) business days prior to the event. The signed Banquet Contract with its stated terms constitutes the entire agreement between the client and the Horizon Convention Center regarding all Food and Beverages.

PRICING

*Prices are quoted up to ninety (90) days in advance of an event, but are subject to change due to fluctuating market prices. However, once you have made your menu selection, the menu prices will be guaranteed for sixty (60) days. A 20% service charge and 8% sales tax will be applied to all food and beverage sales. If the customer is a tax-exempt organization, the Horizon Convention Center requires a copy of the Indiana Gross Retail & Use Tax Certificate with your signed Banquet Contract. If a certificate is not received prior to invoicing, Indiana Sales Tax will be collected on all invoices. **Organizations are exempt from the food & beverage sales tax of 7%, only if the event is considered a fundraising event. If your event is considered a fundraising event, you must fill out the "Food & Beverage Tax-Exemption" form provided by the Horizon Convention Center, in accordance with the Indiana Department of Revenue Bulletin #10 and the Indiana Administrative Code #45-IAC 22-5-51. This form must be submitted with your tax-exempt form.***

CHILDREN'S PRICING

Children's prices are available for served dinners and buffet dinners. Based on the pricing of the selected meal, the prices are as follows:

- 0-4 years of age – FREE**
- 5-10 years of age – Half the price of the selected meal**
- 10 years and older – Full price**

For served meals, we offer a special Children's menu of Chicken Fingers, French Fries, Apple Sauce, and a Vegetable. Please contact your event coordinator if you are in need of children's meals.

GUARANTEE NUMBER & PAYMENT INFORMATION

All Events:

	<u>Days from Event</u>
- Menu selection & estimated number of guests	21 calendar days
- Minimum guarantee	10 calendar days
- Final count (this cannot decrease from minimum guarantee)	4 business days
- 100% prepayment based on minimum guarantee	10 calendar days

The Horizon Convention Center will not be responsible or liable for serving additional guests after receiving the final count, but will do so based upon the availability of product. An additional \$10 charge per meal will be added for any increase over the final count.

Any adjustments, additions or replenishments of the contracted catering services will be reflected in a final invoice, with payment due 30 days from invoice date. We will accept cash, personal checks, and cashier's checks. For your convenience, payment may also be made by MasterCard, Visa or American Express.

CANCELLATION POLICY

Cancellations

- 10 calendar days-6 calendars days from start of event - 50% refund of food deposit
- Within 5 calendar days of your event - NO REFUND

LABOR CHARGES

Lunch and dinner services are based on five (5) hours which includes two (2) hours for banquet set-up, two (2) hours for service and one (1) hour for clean-up.

Breakfast and reception service is based on four (4) hours which includes one (1) hour for set-up, two (2) hours for service and one (1) hour for clean-up. In the event that the service shift exceeds the above time frame, an additional labor charge of \$15.00 per hour per wait person will be applied.

Set-up fees of \$150 per bar will be waived when minimum sales of \$350 is generated per bar during a 4-hour function. After the four-hour period, an increased set-up fee or bar minimum will apply at the following rates: bar service from 4-6 hours requires a \$450 minimum or \$250 set up-fee and bar service for 6-8 hours requires a \$550 minimum or \$350 set up fee.

WEDDING MENU PACKAGES

PLATED DINNERS

Our wedding packages are designed to create a lifetime of memories. One choice will keep you and your guests happy from the time the first hors d'oeuvres are served until the last cake plate is cleared.

*The Wedding Packages include **all tax and service charges**, linen, china, silverware and glassware. Our packages also include the cutting and serving of your wedding cake. You may substitute menu items with other similar items on all Menu Packages.*

WE'VE ONLY JUST BEGUN \$27. 50

Hors d'oeuvres

Based on 2pieces per Guest Passed Butler Style

Deli Pinwheel

Ham and Turkey with shredded lettuce, sliced tomatoes and Vinaigrette dressing in a tortilla

Spanakopita

Spinach wrapped in a light puff pastry

Champagne Toast

One Glass per guest, sparkling juice is available

Baby Spinach Salad

*Spiced Pecans, Red Onions, Mandarin Orange Segments, Tomatoes, Radish
Served with Raspberry Vinaigrette and Ranch Dressing*

Chicken Piccata

Boneless Breast of Chicken Sautéed with Capers in a Rich Lemon Butter Sauce

Garlic Mashed Potatoes

Parisian Carrots with Broccoli Crowns

Fresh Rolls with Whipped Honey Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

Due to health regulations, take out food containers are not permitted.

WEDDING MENU PACKAGES

PLATED DINNERS

The Wedding Packages include all tax and service charges, linen, china, silverware and glassware. Our packages also include the cutting and serving of your wedding cake. You may substitute menu items with similar items on all Menu Packages.

BUTTERFLY KISSES \$33.50

Hors d'oeuvres

Based on 2 Pieces per Guest Passed Butler Style

Asian Chicken

Chicken Satay served with Peanut sauce

Ham with asparagus tips

Champagne Toast

One Glass per Guest, Sparkling Juice is available

Romaine Salad

Tomatoes, Black Olives, Red Onions and Fresh Parmesan Cheese. Choice of Dressing

Grilled Filet Mignon

Choice Filet Grilled to Succulent Perfection, topped with Wild Mushroom Ragout

Stuffed Red Potatoes

Red Potatoes Stuffed with Light Herb and Ricotta Cheese in Fluffy Mash potatoes

Country Garden Vegetables

A Blend of Country Vegetables in a Seasoned Butter sauce

Fresh Rolls with Whipped Honey Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

Due to health regulations, take out food containers are not permitted.

WEDDING MENU PACKAGES

BUFFET DINNERS

The Wedding Packages include all tax and service charges, linen, china, silverware and glassware. Our packages also include the cutting and serving of your wedding cake. You may substitute menu items with similar items on all Menu Packages.

THE NIAGARA FALLS \$29. 00

Hors d'oeuvres

Based on 2 Pieces per Guest Passed Butler Style

Salami Coronets with Cream cheese

Crab Rangoon

Fried Won Ton with a Crabmeat and Cream Cheese filling

Champagne Toast

One Glass per Guest, Sparkling juice is available

Tossed Garden Salad

Fresh Garden Greens with Choice of Dressing

Pasta Salad Jardinière

Mixture of Julienne Vegetables with creamy Vinaigrette

Italian Chicken

Chicken Breast marinated in Italian herbs and spices with light natural gravy

Bourbon Glazed Ham

Succulent Ham with a Rich Bourbon Glaze

Parsley Red Potatoes

Red Potatoes Tossed in a Fresh Parsley and Butter sauce

Sugar Snap Peas and Glazed Carrots

Snap Peas and Carrots Tossed in a Honey Glaze

Fresh Rolls with Whipped Honey Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

Due to health regulations we will be able to offer your buffet for two hours, in addition, take out food containers are not permitted.

WEDDING MENU PACKAGES

BUFFET DINNERS

The Wedding Packages include all tax and service charges, linen, china, silverware and glassware. Our packages also include the cutting and serving of your wedding cake. You may substitute menu items with similar items on all Menu Packages.

EUROPEAN HONEYMOON \$31.50

Hors d'oeuvres

Based on 2 Pieces per Guest Passed Butler Style

Spanakopita

Spinach Wrapped in a light puff pastry

Deviled Egg with Crab Meat

Champagne Toast

One Glass per Guest, Sparkling juice is available

Fresh Fruit Salad Medley

Fresh In-Season Fruit and select berries tossed together

Fresh Garden Salad

Iceberg Lettuce with a garnish of cucumber and tomato with choice of dressing

Chicken Provencal

Boneless Chicken Breast topped with tomato sauce, fresh garlic, sliced mushroom and Parmesan cheese

Roast Pork Loin

Succulent Pork Loin Roasted to perfection, crusted in a Honey Dijon Glaze

Rosemary Roasted Redskin Potatoes

Redskin Potatoes tossed with fresh Rosemary and Olive Oil

Italian Mixed Vegetables

A Blend of Italian Vegetables in a Seasoned Butter sauce

Fresh Rolls with Whipped Honey Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

Due to health regulations we will be able to offer your buffet for two hours, in addition, take out food containers are not permitted.

SERVED DINNERS

Dinner is Served Milady...

Let us entertain your guests to an elegant sit-down dinner affair reflecting both Muncie's Midwestern charm and a cosmopolitan flair. Each entrée is a delectable creation that includes your choice of salad paired with our chef's selections of appropriate accompaniments. Add our flawless service and sense of impeccable timing and your evening meal is destined to be the toast of the town!

In addition to your choice of Salad, Dinner Entrees include Fresh Rolls with Whipped Honey Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas.

- CHICKEN CORDON BLEU.....\$17.95**
Tender Chicken Breasts stuffed with Ham and Swiss cheese, lightly breaded and baked to a golden brown in a supreme sauce. Served with our Chef's choice of accompaniments.
- CHICKEN CARBONARA.....\$17.95**
Marinated Chicken Breast topped with Bacon-alfredo sauce and served with seasoned Penne or Bowtie Pasta.
- CHICKEN PICCATA.....\$18.50**
Boneless Breast of Chicken Sautéed with Capers in a Rich Lemon Butter sauce. Served with our Chef's choice of accompaniments.
- CHICKEN TERIYAKI.....\$18.50**
Boneless Chicken Breast marinated and broiled, topped with Sesame Ginger Teriyaki glaze. Served with our Chef's choice of accompaniments.
- ROASTED LOIN OF PORK.....\$18.95**
Pepper encrusted roasted Pork Loin in its own natural sauce. Served with our Chef's choice of a vegetable accompaniment.
- SALMON EN CROUTE FLORENTINE.....\$20.95**
Salmon Filet topped with creamed spinach and wrapped in a puff pastry. Served with a Champagne sauce. Served with our Chef's choice of accompaniments.
- CHICKEN EN CROUTE BALENTINE.....\$20.95**
Breast of Chicken in a natural sauce, filled with wild rice and mushrooms and wrapped in a puff pastry. Served with our Chef's choice of accompaniments.
- INDIANA DUET.....\$21.95**
Roasted Pork Loin in a natural sauce, coupled with a tender breast of Chicken stuffed with broccoli and cheese and topped with a supreme sauce. Served with our Chef's choice of accompaniments.

SERVED DINNERS

(continued)

In addition to your choice of salad and dessert (see salad and dessert selections), dinner entrees include assorted rolls with whipped honey butter, freshly brewed coffee (regular and decaffeinated) and freshly brewed iced tea.

CHICKEN BREAST STUFFED WITH APPLES AND BRIE.....\$22.95

Breast of Chicken stuffed with creamy Brie cheese, sweet York apples, onions, cranberries and a hint of chives, topped with Chicken supreme sauce.

NEW YORK STEAK.....\$22.95

Choice cut New York Strip in a delightful Green Peppercorn sauce. Served with our Chef's choice of accompaniments.

GRILLED FILET MIGNON.....\$23.95

Choice Filet Mignon grilled to succulent perfection topped with a wild mushroom ragout. Served with our Chef's choice of accompaniments.

LAND LOVER'S DUET.....\$24.95

The perfect duo: Petite Filet in Bordelaise sauce with our delicious Chicken Athena. Served with our Chef's choice of accompaniments.

BEEF PALACE DELIGHT.....\$24.95

Choice Filet Mignon stuffed with mild Bleu cheese, wrapped in puff pastry and Bordelaise sauce. Served with our Chef's choice of accompaniments.

INDIANA RIBEYE.....\$26.95

Choice cut Ribeye grilled to perfection in Au Jus. Served with our Chef's choice of accompaniments.

All prices include banquet linen, china, silverware, glassware, and cutting and serving of the wedding cake. An 8% sales tax and 20% service charge will be added to your final charges.

BUFFET DINNERS

All Buffet Meals include Fresh Rolls with Whipped Honey Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas.

THAT'S AMORE.....\$17.95

Meat or Vegetable Lasagna, Italian Mixed Vegetables served with Breadsticks and a Romaine Salad with Tomatoes, Black Olives, Red Onions, Fresh Parmesan Cheese and Croutons.

WE CAN MAKE IT IF WE TRY.....\$18.95

Breast of Chicken with Hunter Sauce, Rosemary Red Potatoes, and Carrots Vichy with Broccoli Crowns served with a Tossed Garden Salad.

FROM THIS MOMENT.....\$19.95

Roasted Pork Loin with Honey Mustard Sauce, Parsley Red Potatoes and Green Beans Amandine served with a Tossed Garden Salad.

TWO ENTRÉE DINNER BUFFETS

Your Dinner Buffet will include a choice of two entrees, an accompaniment, vegetable, salad, assorted rolls with whipped honey butter, freshly brewed coffee (regular and decaffeinated), and freshly brewed iced tea. Please see our "Dinner Buffet Side Selections" for a complete listing of options available. (Minimum 50 guests)

For each additional selection for option A ~ Add \$2.00 per person

For each additional selection for option B ~ Add \$3.00 per person

For each additional selection for option C ~ Add \$4.00 per person

Option A

\$20.95

(Choose 2)

- Chicken with Country Gravy
- Chicken Athena
- Chicken Piccata
- Italian Marinated Chicken
- Meat Lasagna
- Vegetable Lasagna
- Roast Turkey
- Fried Chicken
- Sliced Roast Beef
- Chicken with Hunter Sauce

Salads

(Choose 1)

- Antipasto
- Romaine
- Spring Mix
- Mixed Greens
- Fruit Salad
- Pasta Salad
- Baked Potato Salad
- Cole Slaw
- Pea Salad
- Corn Salad

Option B

\$22.95

(Choose 2)

- Chicken Carbonara
- Sweet and Sour Chicken
- Sliced Ham with Roasted Fuji Apples
- Roast Pork Loin Encrusted with Pepper
- Teriyaki Beef Tips
- Sliced Roast Top Sirloin
- Chicken Teriyaki

Accompaniments

(Choose 1)

- New Potatoes
- Parsley Potatoes
- Roasted Baby Bakers
- Garlic Mashed Potatoes
- Rosemary Roasted Red Potatoes
- Rice Pilaf
- Saffron Rice
- Yukon Gold Mashed Potatoes
- Bowtie Pasta with Marinara side
- Penne Pasta with Marinara side
- Orzo with Cranberries

Option C

\$27.95

(Choose 2)

- Sweet and Sour Chicken
- Brochette
- Baked Salmon with Dill Sauce
- BBQ Ribs
- Baked Salmon with Champagne Sauce
- Teriyaki Beef Brochette
- Sliced New York Beef Roast

Vegetables

(Choose 1)

- Country Style Green Beans
- Green Beans Amandine
- Broccoli Au Beurre and Parisienne Carrots
- Corn O'Brien
- Italian Mixed Vegetables
- Sugar Snap Peas
- Carrots Vichy
- Oriental Mixed Vegetables
- Vegetables Antigua
- Vegetables Monaco
- Tuscan Vegetables

For each additional salad or accompaniment selection ~ Add \$1.25 per person

For each additional vegetable selection ~ Add \$.75 per person

Add a soup station ~ \$3.00 per person

Carving and action stations are available for a per person surcharge

The Hottest Attractions Going...

Allow us to take your meal to delicious new heights. For a small additional charge per guest, you can enhance your buffet with the Carving Board and our popular chef-attended Action Stations.

THE CARVING BOARD

ROASTED BREAST OF TURKEY (PER GUEST) \$5.95

Served with Cranberry relish and assorted miniature rolls. Minimum of 50 guests.

BOURBON GLAZED HAM (PER GUEST)..... \$5.95

Served with Honey Mustard sauce and assorted miniature rolls. Minimum of 50 guests.

CARVED ROUND OF BEEF (PER GUEST)..... \$6.95

Served with creamy Horseradish sauce, Au Jus and assorted miniature rolls.

Minimum of 100 guests.

NEW YORK STRIP LOIN (PER GUEST) \$8.95

Crusted with herbs and cracked Pepper Au Jus. Served with Horseradish sauce and assorted miniature rolls. Minimum of 50 guests.

TENDERLOIN OF BEEF (PER GUEST) \$14.95

Served with Green Peppercorn and Horseradish sauces and assorted miniature rolls.

Minimum of 50 guests.

ACTION STATIONS

THE PASTA FACTORY (PER GUEST) \$7.50

Tri-colored Tortellini, Ravioli and Fettuccine served with traditional sauces, garnishes, flavored oils, breadsticks and crostini.

MASHED POTATO MARTINI BAR (PER GUEST) \$7.95

Yukon Gold and garlic mashed potatoes served in martini glasses with whipped butter, sour cream, chives, real bacon bits, shredded cheese, steamed corn, steamed chopped broccoli, seasoned ground beef and sautéed mushrooms.

BAKED POTATO BAR (PER GUEST) \$8.95

Baked Idaho potatoes served with pulled pork, sour cream, whipped butter, steamed broccoli, steamed corn, shredded cheese, real bacon bits, chives and sautéed mushrooms.

All prices include banquet linen, china, silverware, glassware, and cutting and serving of the wedding cake. An 8% sales tax and 20% service charge will be added to your final charges.

Food That Sets the Mood...

Our oh-so-elegant nibbles are sure to start your evening off to a roaring success. Picture the delight of your guests as they savor these tantalizing bites passed Butler Fashion on silver trays. Just a taste of the exquisite culinary experience that's yet to come...

PRE-DINNER HORS D'OEUVRES PACKAGE

Hors d'oeuvres are passed Butler Fashion

(2) PIECES PER GUEST—\$3.25 | (3) PIECES PER GUEST—\$4.25

Choose up to four items:

HOT SELECTIONS

CRAB RANGOON

MINIATURE QUICHE LORRAINE

SPANAKOPITA

ASIAN SPRING ROLLS WITH PLUM DIPPING SAUCE

ASIAN CHICKEN SATAY WITH PEANUT SAUCE

*BRUSCHETTA WITH WILD MUSHROOMS, GARLIC, AND
PARMESAN CHEESE*

COLD SELECTIONS

PROSCIUTTO WRAPPED MELON

DELI PINWHEEL SANDWICHES

CHICKEN BOUCHEE

HAM WITH ASPARAGUS TIPS

DEVILED EGGS WITH CRAB MEAT

SALAMI CORONETS

All prices include banquet linen, china, silverware, glassware, and cutting and serving of the wedding cake. An 8% sales tax and 20% service charge will be added to your final charges.

Hors d'oeuvres...

CHILLED SELECTIONS

PROSCIUTTO WRAPPED MELON (PER PIECE).....	\$ 1.75
<i>Served with Raspberry Dip</i>	
DEVILED EGGS WITH CRAB MEAT (PER PIECE).....	\$ 1.75
JUMBO SHRIMP COCKTAIL (PER PIECE).....	\$ 2.75
<i>Served with Cocktail Sauce</i>	
COCKTAIL SANDWICHES (PER PIECE).....	\$ 1.75
<i>Ham and Turkey served on miniature croissants</i>	
HAM WITH ASPARAGUS TIPS (PER PIECE).....	\$ 1.75
DELI PINWHEEL (PER PIECE).....	\$ 1.75
<i>Ham and Turkey with shredded lettuce, sliced tomatoes, and vinaigrette dressing served in a tortilla</i>	
OYSTERS ON THE HALF SHELL (PER PIECE).....	\$ 2.75
<i>Served with Cocktail Sauce</i>	
SALAMI CORONETS WITH CREAMED CHEESE (PER PIECE)..	\$ 1.75
IMPORTED & DOMESTIC CHEESE DISPLAY (PER GUEST).....	
<i>Garnished with fresh fruit and assorted crackers</i>	
<i>Serves 25 guests ~ \$85.00 • Serves 50 guests ~ \$150.00 • Serves 100 guests ~ \$300.00</i>	
FRESH FRUIT DISPLAY (PER GUEST).....	
<i>Display of fresh seasonal fruit with select berries and strawberry yogurt dip</i>	
<i>Serves 25 guests ~ \$60.00 • Serves 50 guests ~ \$110.00 • Serves 100 guests ~ \$200.00</i>	
<i>Small Fruit Tree ~ \$175.00 • Large Fruit Tree ~ \$225.00</i>	
CRUDITES OF FRESH VEGETABLES (PER GUEST).....	
<i>Fresh seasonal vegetables served with a creamy herb dip</i>	
<i>Serves 25 guests ~ \$50.00 • Serves 50 guests ~ \$90.00 • Serves 100 guests ~ \$160.00</i>	

All prices include banquet linen, china, silverware, glassware, and cutting and serving of the wedding cake. An 8% sales tax and 20% service charge will be added to your final charges.

Hors d'oeuvres...

HOT SELECTIONS

CREAMY BRIE EN CROUTE (PER PIECE).....	\$ 2.00
<i>Brie cheese wrapped in puff pastry</i>	
STUFFED MUSHROOM ITALIAN PROVENCAL (PER PIECE)...	\$ 2.00
<i>Seasoned Beef topped with Italian tomato sauce and cheese</i>	
RUMAKI (PER PIECE).....	\$ 2.00
<i>Chicken Liver wrapped in bacon</i>	
CRAB RANGOON (PER PIECE).....	\$ 1.75
<i>Crabmeat is the major accent of this traditional appetizer</i>	
MEATBALLS (PER PIECE).....	\$ 1.50
SCALLOPS WRAPPED IN BACON (PER PIECE).....	\$ 2.25
BUFFALO WINGS WITH BLEU CHEESE (PER PIECE).....	\$ 1.25
MINIATURE QUICHE LORRAINE (PER PIECE).....	\$ 1.50
ASIAN CHICKEN SATAY IN PEANUT SAUCE (PER PIECE).....	\$ 2.00
SPANAKOPITA (PER PIECE).....	\$ 1.75
<i>Spinach wrapped in puff pastry</i>	
CHICKEN TENDERS (PER PIECE).....	\$ 1.75
<i>Served with Honey Mustard and BBQ sauce</i>	
PORTOBELLO & BUCHERON ON CROSTINI (PER PIECE).....	\$ 2.25
<i>Portobello spread on Italian bread, topped with Parmesan cheese</i>	
ORIENTAL SPRING ROLLS (PER PIECE).....	\$ 1.75
<i>Served with Plum Sauce</i>	
BREAST OF CHICKEN PROVENCAL (PER PIECE).....	\$ 1.75
<i>Bite-sized Chicken topped with Italian Tomato Sauce</i>	
MINIATURE PORK RIBS (PER PIECE).....	\$ 2.00

All prices include banquet linen, china, silverware, glassware, and cutting and serving of the wedding cake. An 8% sales tax and 20% service charge will be added to your final charges.

Light Fare...

Though not quite enough to be considered a meal, these tasty treats will leave all of your guests satisfied. Typically, this reception would be served after 7:30 PM. No dishes or glassware are set at tables, but desserts are served with paper napkins. Standard linens are included only if you are also serving a meal. If hosting a dessert station only, standard linens can be included at an additional cost. For hearty eaters, please consider increasing your count. This reception requires a minimum of 50 guests.

Dessert Station

A selection of four desserts:

Classic Carrot Cake

It's no wonder that this double-layer cake is a favorite country selection! Its delectable ingredients include carrots, walnuts and pineapple blended to perfection.

Home-style Chocolate Cake

A double-layer chocolate cake with rich chocolate frosting.

Fruit Pies

Apple or Cherry ~ Other flavors available on request

New York Cheese Cake

With fresh fruit, caramel or chocolate sauce

Chocolate Mousse

With sweet cream topping

Served with freshly brewed coffee (regular and decaffeinated), iced tea and ice water.

\$7.95

For an upgraded Dessert Menu, please contact your Event Manager.

BEVERAGE SERVICE

Bar Minimums

Set-up fees of \$150 per bar will be waived when minimum sales of \$350 are generated per bar during a 4-hour function. After the four-hour period, an increased set-up fee or bar minimum will apply at the following rates: bar service from 4-6 hours requires a \$450 minimum or \$250 set up-fee and bar service for 6-8 hours requires a \$550 minimum or \$350 set up fee.

Bar Service

We recommend one bartender for every 100 guests. Each bar will have a bartender and a bar back for cocktail hours. Each bar services up to 200 guests. Additional bar sets beyond these recommendations will incur a \$150.00 set up fee per bar.

For events over 1000 guests, bars will close during dinner service.

Barware

We provide glassware from cocktail hour until dinner service. Once dinner service begins, we replace glassware with disposables, unless otherwise requested. Events over 700 guests will have all disposables at bars for entire event.

Gratuity

Gratuities are not included in quoted prices. Gratuities are at your discretion and are appreciated.

Bar Guidelines

No outside alcohol is permitted and if found will be charged at our current rates. Any bar can be closed down at any time based on the Manager's discretion. Bars close at 11:30 pm unless previous arrangements have been made. Bar pricing is subject to change according to market price and/or special requests.

Signature Drinks

Signature drink service can be discussed with your Event Manager. Prices are not listed as menus are customized.

All Bars are stocked with the following items:

*Cranberry Juice • Orange Juice • Lime Juice • Coca Cola • Diet Coke • Sprite
Ginger Ale • Sweet & Sour Mix • Bloody Mary Mix • Club Soda • Tonic Water
Water • Grenadine • Triple Sec • Olives • Cherries • Lemons • Limes*

Cordials

[May be added to Premium Bar Service]

Grand Marnier • Bailey's Irish Cream • Kahlua • Hennessy Cognac

BEVERAGE SERVICE

Please choose either Premium or House Bar Service

Premium Bar Service

Absolut Vodka
Tanqueray Gin
Seagram 7 Whiskey
Jim Beam Bourbon
Jack Daniels Whiskey
Crown Royal Whiskey
Bacardi Rum
Captain Morgan's Spiced Rum
Jose Cuervo Tequila
Chivas Regal Scotch
Hiram Walker Amaretto
Kamora
DeKuyper Peachtree Schnapps
New York Long Island Iced Tea
Cocktail Liqueur

House Bar Service

Smirnoff Vodka
Beefeaters Gin
Seagrams 7 Whiskey
Jim Beam Bourbon
Sauza Gold Tequila
Ron Rico Silver Rum
J & B Scotch
Kamora
Hiram Walker Amaretto
DeKuyper Peachtree Schnapps
New York Long Island Iced Tea
Cocktail Liqueur

House Bar Service Pricing

Liquor \$5.00
Bottled Domestic Beers \$4.25
Bottled Import & Microbrew Beers \$6.25-\$6.50
House Wines by the glass \$5.25
Soft Drinks – Coke Products \$2.00
Bottled Waters \$2.00

Premium Bar Service Pricing

Liquor \$7.00
Bottled Domestic Beers \$4.25
Bottled Import & Microbrew Beers \$6.25-\$6.50
Premium Wines by the glass \$6.25-\$11.00
Cordials \$7.50

Domestic Bottled Beers

Bud Light • Budweiser • Coors Light
Miller Lite • Michelob Ultra

Import & Microbrew

Bottled Beers

Heineken • Corona • Sam Adams Lager
New Castle Brown Ale

Indiana Microbrews

Three Floyd's Alpha King Pale Ale
Three Floyd's Pride & Joy Mild Ale
Upland Wheat Ale

Keg Beers

Domestic..... \$350.00
Import & MicrobrewMarket price

\$50 restocking fee will
be charged for untapped kegs

BEVERAGE SERVICE

Please choose up to four Premium or House Wine varieties.
If no selection is made, our Bar Manager will select up to 4 or more assorted varieties to suit the most discerning palate.

<p><i>Champagne</i></p> <p>~Wycliff~ Brut for toasting with your meal function \$1.95 per person \$22.00 bottle</p> <p>~Freixenet~ Brut for toasting with your meal function \$2.50 per person \$30.00 bottle</p> <p><i>House Wines</i></p> <p>~Canyon Road~ California White Zinfandel Chardonnay Cabernet Sauvignon Merlot</p> <p>\$5.25 glass \$25.50 bottle</p> <p><i>Premium Wines</i></p> <p>~Beringer~ California White Zinfandel \$6.25 glass \$30.00 bottle</p>	<p><i>Premium Wines</i></p> <p>~Pepperwood Grove~ California Chardonnay Cabernet Sauvignon Merlot</p> <p>\$6.25 glass \$30.00 bottle</p> <p>~Mirrasou~ California Sauvignon Blanc Pinot Noir</p> <p>~Le Faux Frog~ France Chardonnay Merlot</p> <p>\$6.75 glass \$33.00 Bottle</p> <p>~Robert Mondavi~ California Chardonnay Pinot Noir Merlot Cabernet</p> <p>\$8.50 glass \$42.00 bottle</p>	<p><i>Premium Wines</i></p> <p>~Root 1~ Chile Cabernet Sauvignon</p> <p>~Ecco Domani~ Italy Pinot Grigio</p> <p>\$9.00 glass \$45.00 bottle</p> <p>~Los Vascos~ Chile Sauvignon Blanc Cabernet Sauvignon</p> <p>\$9.75 glass \$48.00 bottle</p> <p>~Tamari~ Argentina Malbec Torrontés</p> <p>\$10.75 glass \$53.00 bottle</p> <p>~Kendall Jackson~ California Chardonnay Sauvignon Blanc Cabernet Merlot</p> <p>\$11.00 glass \$55.00 bottle</p>
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