

# Horizon Convention Center 2009 Holiday Menu

Horizon Convention Center

Muncie, IN

1.888.288.8860



### *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 beverage of any kind may be brought into the facility by the patron, any of the patron's guests or invitees. While our menus offer a variety of items to choose from, your catering representative and our executive chef will be happy to work with you to create a custom menu for your event. All buffets will remain in place for service for a maximum of one and a half hours and no remaining food may be taken out of the facility, in accordance with the Indiana Department of Health Guidelines. Please note that special meal requests to accommodate particular allergies or dietary needs beyond a designation of vegetarian will incur an additional charge of \$10 above the selected main entrée price to offset the additional labor incurred in preparation.

### *Beverage Service*

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. 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 Event Order (BEO) must be returned to the Sales and Events Manager within ten (10) business days prior to all events. The signed contract with its stated terms and addendum (if applicable), constitutes the entire agreement between the client and Horizon Convention Center.

### *Pricing*

Prices are quoted 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% State Sales Tax will be applied to all food and beverage sales. If the customer is a tax-exempt organization, Horizon Convention Center requires a copy of the Indiana Gross Retail and Use Tax Certificate with your signed Banquet Event Order. **PLEASE BEAR IN MIND THAT EVEN IF YOUR ORGANIZATION IS TAX EXEMPT, YOU ARE ONLY EXEMPT FOR A FOOD FUNCTION WHEN THE EVENT IS A FUNDRAISER.**

If a certificate is not received prior to invoicing, Indiana Sales Tax will be collected on all invoices. Organizations are exempt from the food and beverage and sales tax of 8% only if the event is considered a fundraising event. If your event is considered a fundraising event, you must complete the "Food and 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.

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### ***Guarantee***

The Horizon Convention Center must have your menu selection(s) and an approximate number of guests you expect 21 days prior to your event date. Minimum guaranteed counts and payment are to be provided to your sales manager 10 days prior to the event start date.

Final counts for all events are due four business days prior to the event date with the exception of social events which are required to provide the final count and payment in full, 10 days prior to the event date. If there is an increase to your count after payment, we will require a valid credit card for the balance or a pre-approved credit application, to send you a post event invoice.

The number provided will be the minimum number of meals for which you will be billed. The Horizon Convention Center will not be responsible or liable for serving additional guests after receiving the final count, but will do so based on the availability of product. Any meal increase after receiving the final count will also incur an additional \$10 increase per meal over the selected entrée price. Any adjustments, additions or replenishments of the contracted catering service will be reflected in a final invoice with payment due 15 days from invoice date, based on prior arrangement with your sales manager.

### ***Payment***

100% of the estimated bill is to be paid ten days prior to the event for all events. Cash or a cashier's, certified or corporate check, American Express, MasterCard, Visa and Discover are also acceptable forms of payment at the Horizon Convention Center. In the event additional charges are accumulated we will require a valid credit card for the balance or a pre-approved credit application, to send you a post event invoice.

All menu selections will incur a 20% Service Charge, a 7% State Sales Tax and 1% County Food & Beverage Tax unless otherwise noted by your catering representative. If your organization or event is Tax-Exempt, it is the responsibility of the event organizer to provide the caterer with proper documentation prior to invoicing. Documentation provided after invoicing will not constitute an adjustment on event invoice.

### ***Cancellation Policy***

If the event organizer cancels the event(s) or otherwise terminates this contract within ten (10) business days prior to the start of the event(s), then the event organizer will be reimbursed 75% of the catering pre-payment. If the event is cancelled within nine (9) days of the event(s), then the event organizer will be reimbursed 25% of the catering pre-payment. If the event is cancelled within three (3) days of the event(s), then the event organizer will forfeit all catering pre-payments.

### ***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 \$25.00 per hour per wait person will be applied. Meeting breaks are priced for drop-off service. Requests for attended meeting breaks and/or beverage service on consumption will incur a \$50 labor fee unless they are directly before or after a full meal function. 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, increased bar set up fees and minimums will apply.

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# Rocky Mountain Holiday Buffet

Butler Passed Hors d'oeuvres

*Please select two*

Fresh Garden Salad

*Fresh mixed greens, cherry tomatoes and red onions, served with your choice of two salad dressings*

Chicken Breast Smothered with Country Gravy

Baby Roasted Baked Potatoes

Carrots Vichy with Broccoli Crowns

Assorted Warm Rolls

*Served with whipped honey butter*

Freshly Brewed Coffee, Decaffeinated Coffee & Freshly Brewed Iced Tea

Please see the Holiday Dessert Menu for Dessert Selection

\$22.95 per Guest

\$19.95 per Guest

*Without Hors d'oeuvres*

*Please add 8% State Sales Tax and a 20% Service Fee*

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# New England Holiday Buffet

Butler Passed Hors d'oeuvres

*Please select two*

Mixed Harvest Salad

*Fresh crisp greens topped with cherry tomatoes, red onions, and crudités of radishes, carrots and fresh mushrooms served with your choice of two salad dressings*

Roasted Turkey with New England Apple Walnut Stuffing

*Succulent roasted turkey breast, atop a country bread stuffing, accented with fresh diced apples and walnuts, smothered in richly seasoned turkey gravy*

Spiral Sliced Ham in Brown Sugar Glaze  
Topped with Roasted Fuji Apples

Garlic Mashed Potatoes

Green Beans Amandine

Tangy Oregon Cranberry Sauce

Assorted Warm Rolls

*Served with whipped honey butter*

Freshly Brewed Coffee, Decaffeinated Coffee & Freshly Brewed Iced

Please see the Holiday Dessert Menu for Dessert Selection

\$24.95 per Guest

\$21.95 per Guest

*Without Hors d'oeuvres*

*Please add 8% State Sales Tax and a 20% Service Fee*

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# Mistletoe & Holly Holiday Buffet

Butler Passed Hors d'oeuvres

*Please select two*

Fresh Garden Salad

*Fresh mixed greens, cherry tomatoes and red onions, served with your choice of two salad dressings*

Chicken Breast Smothered with Country Gravy

Roasted Pork Loin with Honey Mustard

Garlic Mashed Potatoes

Carrots Vichy with Broccoli Crowns

Assorted Warm Rolls

*Served with whipped honey butter*

Freshly Brewed Coffee, Decaffeinated Coffee & Freshly Brewed Iced

Please see the Holiday Dessert Menu for Dessert Selection

\$25.95 per Guest

\$23.95 per Guest

*Without Hors d'oeuvres*

*Please add 8% State Sales Tax and a 20% Service Fee*

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# Jingle Bells Holiday Buffet

Butler Passed Hors d'oeuvres

*Please select two*

Fresh Garden Salad

*Fresh mixed greens, cherry tomatoes and red onions, served with your choice of two salad dressings*

Roasted Turkey with New England Apple Walnut Stuffing

*Succulent roasted turkey breast, atop a country bread stuffing, accented with fresh diced apples and walnuts, smothered in richly seasoned turkey gravy*

Roasted New York Strip Au Jus

Garlic Mashed Potatoes

Tangy Oregon Cranberry Sauce

Carrots Vichy with Broccoli Crowns

Assorted Warm Rolls

*Served with whipped honey butter*

Freshly Brewed Coffee, Decaffeinated Coffee & Freshly Brewed Iced

Please see the Holiday Dessert Menu for Dessert Selection

\$28.95 per Guest

\$25.95 per Guest

*Without Hors d'oeuvres*

*Please add 8% State Sales Tax and a 20% Service Fee*

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# We Three Kings Buffet

Butler Passed Hors d'oeuvres

*Please select two*

Fresh Garden Salad

*Fresh mixed greens, cherry tomatoes and red onions, served with your choice of two salad dressings*

Carved Pepper Encrusted New York Strip Loin

*Served with a creamy horseradish sauce*

Baked Cod

*Topped with a light lemon dill sauce*

Italian Marinated Chicken

*Served in a champagne lemon sauce*

Potatoes Lyonnaise with Hickory Smoked Bacon

Carrots Vichy with Broccoli Crowns

Assorted Warm Rolls

*Served with whipped honey butter*

Freshly Brewed Coffee, Decaffeinated Coffee & Freshly Brewed Iced

Please see the Holiday Dessert Menu for Dessert Selection

\$30.95 per Guest

\$27.95 per Guest

*Without Hors d'oeuvres*

*Please add 8% State Sales Tax and a 20% Service Fee*

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# Home for the Holidays Served Meal

Butler Passed Hors d'oeuvres

*Please select two*

Fresh Garden Salad

*Fresh mixed greens, cherry tomatoes and red onions, served with your choice of two salad dressings*

Italian Marinated Chicken

*with Champagne Lemon Sauce*

Garlic Mashed Potatoes

Green Beans Amandine

Assorted Warm Rolls

*Served with whipped honey butter*

Freshly Brewed Coffee, Decaffeinated Coffee & Freshly Brewed Iced

New York Style Cheesecake

*with strawberry sauce*

\$22.95 per Guest

\$19.95 per Guest

Without Hors d'oeuvres

*Please add 8% State Sales Tax and a 20% Service Fee*

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# Silver Bells Served Meal

Butler Passed Hors d'oeuvres

*Please select two*

Fresh Garden Salad

*Fresh mixed greens, cherry tomatoes and red onions, served with your choice of two salad dressings*

Chicken En Croûte Balentine

*Breast of chicken in a natural sauce, filled with wild rice & mushrooms wrapped in a puff pastry*

Parsley Potatoes

Green Beans Amandine

Assorted Warm Rolls

*Served with whipped honey butter*

Freshly Brewed Coffee, Decaffeinated Coffee & Freshly Brewed Iced

Please see the Holiday Dessert Menu for Dessert Selection

\$27.95 per Guest

\$24.95 per Guest

*Without Hors d'oeuvres*

*Please add 8% State Sales Tax and a 20% Service Fee*

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# Joy to the World Served Meal

Butler Passed Hors d'oeuvres

*Please select two*

Winter Salad

*Fresh winter greens with dried cherries, toasted walnuts and gorgonzola crumbles served with balsamic dressing*

New York Strip Loin

*Served with a mushroom sauce*

Idaho Tomato

*Potato stuffed tomato seasoned with fresh garlic and grated parmesan cheese*

Sugar Snap Peas

Assorted Warm Rolls

*Served with whipped honey butter*

Freshly Brewed Coffee, Decaffeinated Coffee & Freshly Brewed Iced

Please see the Holiday Dessert Menu for Dessert Selection

\$28.95 per Guest

\$25.95 per Guest

*Without Hors d'oeuvres*

*Please add 8% State Sales Tax and a 20% Service Fee*

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# Winter Wonderland Served Meal

Butler Passed Hors d'oeuvres

*Please select two*

Fresh Garden Salad

*Fresh mixed greens, cherry tomatoes and red onions, served with your choice of two salad dressings*

Pepper Encrusted New York Strip Loin

*Served with a creamy horseradish sauce*

Twice Baked Potato

*Stuffed potato with fresh garlic and parmesan cheese*

Freshly Steamed Asparagus

Assorted Warm Rolls

*Served with whipped honey butter*

Freshly Brewed Coffee, Decaffeinated Coffee & Freshly Brewed Iced

Please see the Holiday Dessert Menu for Dessert Selection

\$28.95 per Guest

\$25.95 per Guest

*Without Hors d'oeuvres*

*Please add 8% State Sales Tax and a 20% Service Fee*

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# White Christmas Served Meal

Butler Passed Hors d'oeuvres

*Please select two*

Fresh Garden Salad

*Fresh mixed greens, cherry tomatoes and red onions, served with your choice of two salad dressings*

Italian Marinated Chicken

*with Champagne Lemon Sauce*

Petite Filet with Bordelaise Sauce

Baby Roasted Baked Potatoes

Carrots Vichy with Broccoli Crowns

Assorted Warm Rolls

*Served with whipped honey butter*

Freshly Brewed Coffee, Decaffeinated Coffee & Freshly Brewed Iced

New York Style Cheesecake

*with strawberry sauce*

\$29.95 per Guest

\$27.95 per Guest

*Without Hors d'oeuvres*

*Please add 8% State Sales Tax and a 20% Service Fee*

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# O' Christmas Tree Served Meal

Butler Passed Hors d'oeuvres

*Please select two*

Spinach Salad

*Fresh baby spinach leaves with toasted almonds and mandarin oranges served with raspberry vinaigrette dressing*

Medallions of Beef & Salmon with Champagne Sauce

*Tender filets of beef and salmon topped with a smooth champagne sauce*

Baby Roasted Baked Potatoes

Carrots Vichy with Broccoli Crowns

Assorted Warm Rolls

*Served with whipped honey butter*

Freshly Brewed Coffee, Decaffeinated Coffee & Freshly Brewed Iced

Please see the Holiday Dessert Menu for Dessert Selection

\$31.95 per Guest

\$28.95 per Guest

*Without Hors d'oeuvres*

*Please add 8% State Sales Tax and a 20% Service Fee*

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# Ol' Saint Nicholas Served Meal

Butler Passed Hors d'oeuvres

*Please select two*

Wild Mushroom Soup En Croûte

*Wild mushrooms sautéed and served in a wine sauce topped with a puff pastry*

Winter Salad

*Fresh winter greens with dried cherries, toasted walnuts and gorgonzola crumbles served with balsamic dressing*

Petite Filet Maitre d' Hotel

*Petite filet of beef served in a light butter sauce*

Shrimp Brochette

*Served in a light dill sauce*

Idaho Tomato

*Potato stuffed tomato seasoned with fresh garlic and grated parmesan cheese*

Freshly Steamed Asparagus

Assorted Warm Rolls

*Served with whipped honey butter*

Freshly Brewed Coffee, Decaffeinated Coffee & Freshly Brewed Iced

Please see the Holiday Dessert Menu for Dessert Selection

\$34.95 per Guest

\$32.95 per Guest

*Without Hors d'oeuvres*

*Please add 8% State Sales Tax and a 20% Service Fee*

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# Holiday Desserts for Served Dinners

## Baklava

*Layered phyllo dough with honey, cinnamon and chopped nuts*

## Black Forest Cake

*Moist chocolate cake layered with cherry filling and whipped cream topped with shaved chocolate*

## Classic Carrot Cake

*Served with a cream cheese icing*

## Caramel Apple Walnut Cheesecake

*Creamy cheesecake drizzled with caramel and baked in a short bread cookie crust*

## Assorted New York Style Cheesecake

*Served with your choice of sauce*

# Holiday Desserts – Buffet Dinners

Chef's assorted holiday dessert buffet

Assorted cheesecakes with holiday fruit toppings

Assorted pies and cakes

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# Enhance your Holiday Menu

*Buffet Dinners may substitute a salad, potato, or vegetable selection or add an additional selection for \$.75 per guest*

## Salad

### Fresh Garden Salad

*Fresh mixed greens, cherry tomatoes and red onions, served with your choice of two salad dressings*

### Mixed Harvest Salad

*Fresh crisp greens topped with cherry tomatoes, red onions, crudité's of radishes, carrots and fresh mushrooms served with your choice of two salad dressings*

### Winter Salad

*Fresh winter greens with dried cherries, toasted walnuts and gorgonzola crumbles served with balsamic dressing*

### Spinach Salad

*Fresh baby spinach leaves with toasted almonds and mandarin oranges served with raspberry vinaigrette dressing*

## Potato

Potatoes Lyonnaise with Hickory Smoked Bacon

Garlic Mashed Potatoes

Baby Roasted Baked Potatoes

Idaho Tomato

Twice Baked Potato

Parsley Potato

## Vegetable

Green Beans Amandine

Freshly Steamed Broccoli with Carrots Vichy

Sugar Snap Peas

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**Soup Selections are available for an additional \$4.95 per guest**

Creamy Tomato Bisque En Croûte

Or

Wild Mushroom Soup En Croûte

### **A la Carte**

Winter Fruit Salad \$1.50 per guest

Pasta Salad \$.75 per guest

Roasted Asparagus Spears \$.75 per guest

## **Specialty Desserts**

*Available for a surcharge of \$2.95 per guest*

**Bread Pudding with Whiskey Sauce**

*Warm bread pudding served with a warm whiskey sauce*

**Peaches Annie**

*Layered lady fingers, peaches and raspberry Melba sauce  
with whipped cream and chocolate stick*

**White Lace Cake**

*Delicious white cake layered with raspberry preserves and rich white chocolate butter cream  
and finished with raspberry glaze*

**Our Signature Dessert... Grande Obsession**

*A pastel chocolate tulip with chocolate and white chocolate mousse, garnished with fresh  
berries in natural juices and a chocolate mint twist*

*\$6.95*

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# Hors d'oeuvre Selections

## Hot Selections

### Miniature Quiche

*Combination of Quiche Lorraine with bacon and Swiss cheese and Quiche Florentine with spinach and cheese*

### Asian Spring Rolls with Plum Sauce

*Vegetable spring rolls served with a delicious plum sauce*

### Chicken Satay with Peanut Sauce

*Small chicken skewers with a warm peanut sauce for dipping*

### Crab Rangoon

*Wonton filled with cream cheese and crab meat*

## Cold Selections

### Chicken Bouchee

*Chicken salad in a puff pastry shell*

### Deli Pinwheels

*Ham and turkey with shredded lettuce, sliced tomatoes and vinaigrette dressing in a tortilla*

### Salami Coronets

*Salami horn filled with herbed cream cheese*

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# Bar Service

Should you decide to offer a cocktail reception, let us measure the best ingredients available — choice whiskey, rum, gin, vodka, brandies & liquors — to properly blend the finest drinks your guests have ever tasted. Special brands of liquor, wine and beer are available upon request.

We remind you that Indiana State law prohibits the serving of alcoholic beverages to patrons under the age of 21, & that no alcoholic beverages may be brought for consumption into the Horizon Convention Center.

## Bar Minimums

If sales do not reach a \$350.00 minimum per bar in a 4 hour period, a \$150.00 bar set-up fee will be charged. Bars exceeding 4 hours will be subject to increased minimum and/or set-up fees.

## 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.

## Gratuities

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.

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# Bar 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

### ***Cordials***

*[May be added to Premium Bar Service]*

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

## ***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 Beers***

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

## ***Keg Beers***

Domestic..... \$350.00  
Import & Microbrew.....Market price

*Restocking fee of \$50 will be charged  
for kegs untapped.*



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# Bar 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.

## *Champagne*

### *~Wycliff~*

Brut

for toasting with  
your meal function  
\$1.95 per person  
\$22.00 bottle

### *~Freixenet~*

Brut

for toasting with  
your meal function  
\$2.50 per person  
\$30.00 bottle

## *House Wines*

### *~Canyon Road~*

California

White Zinfandel

Chardonnay

Cabernet Sauvignon

Merlot

\$5.25 glass

\$25.50 bottle

## *Premium Wines*

### *~Beringer~*

California

White Zinfandel

\$6.25 glass

\$30.00 bottle

## *Premium Wines*

### *~Pepperwood Grove~*

California

Chardonnay

Cabernet Sauvignon

Merlot

\$6.25 glass

\$30.00 bottle

### *~Mirrasou~*

California

Sauvignon Blanc

Pinot Noir

### *~Le Faux Frog~*

France

Chardonnay

Merlot

\$6.75 glass

\$33.00 bottle

### *~Robert Mondavi~*

California

Chardonnay

Pinot Noir

Merlot

Cabernet Sauvignon

\$8.50 glass

\$42.00 bottle

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## *Premium Wines*

### *~Root: 1~*

Chile

Cabernet Sauvignon

### *~Ecco Domani~*

Italy

Pinot Grigio

\$9.00 glass

\$45.00 bottle

### *~Los Vascos~*

Chile

Sauvignon Blanc

Cabernet Sauvignon

\$9.75 glass

\$48.00 bottle

### *~Tamari~*

Argentina

Malbec

Torrontés

\$10.75 glass

\$53.00 bottle

### *~Kendall Jackson~*

California

Chardonnay

Sauvignon Blanc

Cabernet Sauvignon

Merlot

\$11.00 glass

\$55.00 bottle

