



Bridal Menu



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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. While our menus offer a variety of items to choose from, your event 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 into 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 Confirmation Sheet must be returned to your event manager within ten (10) business days prior to the event. The signed Confirmation Sheet with its stated terms constitutes the entire agreement between the client and the Horizon Convention Center regarding all food and beverage services.

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 21% service charge and 8% sales tax will be applied to all food and beverage sales unless included in one of our eight Wedding Menu Packages.

Children's Pricing

Children's prices are available for buffet dinners. Based on the pricing of the selected meal, children 5-10 years of age may dine for half price of the selected buffet meal. Children ages 0-4 are free. For served meals, we offer a special children's menu of chicken fingers, french fries, applesauce and a vegetable for children under 4 years of age. The price for the chicken finger meal is \$10.95 for children ages 5-10 years old and free for children age 4 and under. Please contact your event manager if you are in need of children's meals.

Guarantee Number & Payment Information

Menu selection and estimated number of guests	one (1) month from your event
Final guarantee	ten (10) calendar days from your event
100% payment	ten (10) calendar days from your event

** Food added 1- 3 business days prior to your event will incur a charge of \$10 per meal.*

** Multiple served entrées selection will incur an additional fee of \$1.00 per guest.*

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 to be paid on the night of your event. We will accept cash, personal checks and cashier's checks. For your convenience, payment may also be made by MasterCard, Visa, Discover or American Express.

Cancellation Policy

Cancellations made 6-10 calendar days prior to the start of the event will warrant a 50% refund of the food deposit. Cancellations made 5 calendar days prior to the start of the event will not receive a 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 \$25.00 per hour per wait person will be applied.

Set-up fees of \$150 will be assessed per bar for a 4-hour function. After the 4-hour period, an additional fee of \$25 per bartender, per hour will apply. There is a 6-hour maximum limit on bar service.

We have created a special menu to make your evening before “The Big Day” a relaxing, joyous part of your celebration. Talk with your event planner about making substitutions to reflect your personal tastes.

Plated Meals

Each entrée will include a salad of your choice, one starch, one vegetable, rolls with whipped honey butter, choice of dessert and freshly brewed coffee and iced tea.

Saffron Chicken: \$19.95 | Pepper-Encrusted Loin of Pork: \$19.95 | New York Steak: \$26.95

Buffet Meals

Fried Chicken and Sliced Roast Beef — \$22.95 per guest

Garden Salad
Garlic Mashed Potatoes
Country-Style Green Beans
Assorted Rolls with Whipped Honey Butter
Assorted Pies
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Chicken Parmesan and Vegetable Lasagna — \$23.95 per guest

Spinach Salad
Penne Pasta with a Side of Marinara
Italian Mixed Vegetables
Rustic French Baguette
New York Cheesecake
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Caramel Apple Pork Loin and Rosemary-Roasted Garlic Chicken — \$25.95 per guest

Spring Mix Salad
Yukon Gold Mashed Potatoes
Green Bean Amantine
Assorted Rolls with Whipped Honey Butter
Ultimate Chocolate Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Casual Dining

For a more low-key, relaxed evening, try one of our Backyard Barbeque Buffets. These meals will be set up in a private outdoor area, weather permitting. Each meal includes freshly brewed coffee. Indoor space will be provided during inclement weather.

Hamburgers | Hot Dogs

Pasta Salad
Baked Beans
Corn on the Cob
Assorted Chips
Brownies and Assorted Cookies
Iced Tea or Lemonade
\$19.95 per guest

BBQ Ribs | Bratwurst

Fruit Salad
Macaroni and Cheese
Country-Style Green Beans
Cornbread
Assorted Pies
Iced Tea or Lemonade
\$24.95 per guest

Grilled Chicken | Grilled Steak

Baked Potato
Cole Slaw
Grilled Zucchini
Garlic Bread
Carrot and Chocolate Cakes
Iced Tea or Lemonade
\$26.95 per guest

Please add sales tax and service charge.

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, white linens, china, silverware and glassware. Our packages also include butler-passed hors d'oeuvres, serving your wedding cake and a champagne toast. You may substitute menu items with other similar items on all menu packages. Due to health regulations, take-out food containers are NOT permitted.

I Do — \$32.96 per guest

Hors d'oeuvres | *Based on two pieces per guest, passed butler-style*

Red Pepper Hummus Cucumber Cup | *Cucumber cups filled with roasted red pepper hummus*

Artichoke Beignet | *Lightly-breaded artichoke hearts filled with creamy parmesan cheese*

Tossed Garden Salad | *Fresh garden greens, served with your choice of dressing*

Rosemary-Roasted Garlic Chicken | *Boneless breast of chicken with savory roasted garlic and white wine cream sauce*

Roasted Baby Bakers

Roasted Squash Medley | *A blend of zucchini, squash, red onions and cherry tomatoes*

Fresh Rolls with Whipped Honey Butter

Champagne Toast | *One glass per guest (sparkling juice available)*

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

A Day to Remember — \$33.54 per guest

Hors d'oeuvres | *Based on two pieces per guest, passed butler-style*

BLT Crostini | *Crème feta spread, bacon, tomato and fresh basil*

Asiago Phyllo-Wrapped Asparagus | *Asparagus in phyllo dough filled with Asiago cheese*

Romaine Salad | *Tomatoes, black olives, red onions and parmesan cheese, with choice of dressing*

Chicken Marsala | *Boneless chicken breast broiled, topped with a rich portabella mushroom Marsala sauce*

Roasted Rosemary Red Potatoes

Parisian Carrots with Broccoli Crowns

Fresh Rolls with Whipped Honey Butter

Champagne Toast | *One glass per guest (sparkling juice available)*

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Wedding Menu Packages are continued on the next page.

Price includes tax and service charge.

Continued

Just Married — \$33.92 per guest

Hors d'oeuvres | *Based on two pieces per guest, passed butler-style*
Buffalo Chicken Bouchée | *Petite puff pastry cup with buffalo chicken spread*
Sausage-Stuffed Mushrooms | *Also available in Florentine*
Tossed Garden Salad | *Fresh garden greens, served with your choice of dressing*
Smoked Pork Chop | *Bone-in 8 oz. hickory-smoked pork smothered in natural sauce*
Garlic Mashed Potatoes
Country-Style Green Beans | *Green beans cooked in bacon and onions*
Fresh Rolls with Whipped Honey Butter
Champagne Toast | *One glass per guest (sparkling juice available)*
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

P.S. I Love You — \$45.53 per guest

Hors d'oeuvres | *Based on two pieces per guest, passed butler-style*
Cucumber Lox Cups | *Cucumber cups stuffed with smoked-salmon cream cheese spread topped with capers*
Spanakopita | *Spinach wrapped in puff pastry*
Baby Spinach Salad | *Spiced pecans, red onions, mandarin orange segments, tomatoes and radishes, served with your choice of dressing*
Ribeye Filet | *6 oz. choice-cut ribeye grilled to perfection, finished with red wine demi-glaze*
Yukon Gold Mashed Potatoes
Green Beans Amandine
Fresh Rolls with Whipped Honey Butter
Champagne Toast | *One glass per guest (sparkling juice available)*
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Price includes tax and service charge.

Buffet meals include fresh rolls with whipped honey butter, freshly brewed regular and decaffeinated coffee and select teas. All prices include white banquet linen, china, silverware, glassware, butler-passed hors d'oeuvres, the serving of your wedding cake and a champagne toast.

With This Ring — \$33.28 per guest

Hors d'oeuvres | *Based on two pieces per guest, passed butler-style*

Sausage Stuffed Mushroom | *Pork sausage-stuffed button mushrooms (Also available in Florentine)*

Spanakopita | *Spinach wrapped in puff pastry*

Romaine Salad | *Tomatoes, black olives, red onions and parmesan cheese, with choice of dressing*

Rosemary-Roasted Garlic Chicken | *Boneless breast of chicken with savory roasted garlic and white wine cream sauce*

Roasted-Rosemary Red Potatoes

Parisian Carrots

Fresh Rolls with Whipped Honey Butter

Champagne Toast | *One glass per guest (sparkling juice available)*

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

By Your Side — \$36.74 per guest

Hors d'oeuvres | *Based on two pieces per guest, passed butler-style*

Salami Coronets | *Filled with cream cheese*

Deli Pinwheels | *Ham, turkey, cheese, lettuce and tomato, wrapped with spinach and tomato tortillas*

Tossed Garden Salad | *Fresh garden greens, served with your choice of dressing*

Chicken with Hunters Sauce | *Seared chicken breast smothered in a rich earthy mushroom, white wine, and cognac sauce*

Roast Beef Carving Station | *Herb-crusted roast beef carved to order, served with beef gravy*

Garlic Mashed Potatoes

Country Green Beans

Fresh Rolls with Whipped Honey Butter

Champagne Toast | *One glass per guest (sparkling juice available)*

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

*Buffet Dinner Packages are continued on the next page.
Price includes tax and service charge.*

Continued

To Have and To Hold — \$40.90 per guest

Hors d'oeuvres | *Based on two pieces per guest, passed butler-style*

Chicken Bouchee | *Petite puff pastry with chicken salad*

Asiago Phyllo-Wrapped Asparagus | *Asparagus in phyllo dough filled with Asiago cheese*

Spring Mix Salad | *Candied walnuts, cherry tomatoes, mandarin oranges, blueberries and strawberries*

Pecan-Crusted Chicken Breast | *Pecan-encrusted chicken breast served with a Dijon cream sauce.*

Caramel Apple Pork Loin | *Pepper-encrusted pork loin smothered in bourbon caramelized onions and sweet roasted Fuji apples*

Roasted Root Medley | *Roasted sweet potatoes, carrots, and red onion lightly seasoned with brown butter, brown sugar, allspice and cinnamon*

Green Bean Amandine

Fresh Rolls with Whipped Honey Butter

Champagne Toast | *One glass per guest (sparkling juice available)*

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

We Belong Together — \$50.43 per guest

Hors d'oeuvres | *Based on two pieces per guest, passed butler-style*

BLT Crostini | *Crème feta spread, bacon, tomato and fresh basil*

Asian Chicken Satay | *Curry Chicken served with sweet peanut sauce*

Baby Spinach Salad | *Spiced pecans, red onions, mandarin orange segments, tomatoes and radishes, served with your choice of dressing*

Rosemary-Roasted Garlic Chicken | *Boneless breast of chicken with savory roasted garlic and white wine cream sauce*

Prime Rib Carving Station | *Prime rib beef carved to order, served with au jus and horseradish*

Yukon Gold Mashed Potatoes

Roasted Asparagus

Fresh Rolls with Whipped Honey Butter

Champagne Toast | *One glass per guest (sparkling juice available)*

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Price includes tax and service charge.

Let us entertain your guests with 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 your selections of appropriate accompaniments. Add our flawless service and sense of impeccable timing and your evening meal is destined to be the highlight of the year! In addition to your choice of salad, starch and vegetable, dinner entrées include fresh rolls with whipped honey butter, iced tea, freshly brewed regular and decaffeinated coffee and select teas. All prices include white banquet linen, china, silverware, glassware and the serving of your wedding cake.

Chicken Cordon Bleu — \$18.95 per guest

Tender chicken breasts stuffed with ham and Swiss cheese, lightly breaded and baked to a golden brown in a supreme sauce. Served with your choice of accompaniments.

Rosemary-Roasted Garlic Chicken — \$18.95 per guest

Herb-roasted boneless chicken breast topped with roasted garlic-rosemary cream sauce. Served with your choice of accompaniments.

Roasted Loin of Pork — \$19.95 per guest

Pepper-encrusted roasted pork loin in its own natural sauce. Served with your choice of accompaniments.

Herb-Roasted Saffron Chicken — \$19.95 per guest

Herb-roasted boneless chicken breast topped with savory white wine-saffron cream sauce. Served with your choice of accompaniments.

Chicken Marsala — \$19.95 per guest

Boneless chicken breast broiled, topped with a rich portabella mushroom Marsala sauce. This selection also includes fettuccine and your choice of vegetable.

Pecan-Encrusted Chicken — \$20.95 per guest

Boneless chicken breast coated with pecans and panko bread crumbs, topped with Dijon cream sauce. Served with your choice of accompaniments.

Blackened Salmon — \$23.95 per guest

Blackened salmon topped with a white wine-gorgonzola cream sauce. Served with your choice of accompaniments.

New York Strip — \$26.95 per guest

Choice-cut New York strip topped with a delightful green-peppercorn sauce. Served with your choice of accompaniments.

*Served Dinners are continued on the next page.
Please add tax and service charge.*

Continued

Braised Short Rib Osso Buco — \$27.95 per guest

Slow-braised beef short rib in red wine demi-glace.
Served with your choice of accompaniments.

Grilled Ribeye Filet — \$27.95 per guest

Choice-cut ribeye grilled to perfection in au jus.
Served with your choice of accompaniments.

Grilled Filet Mignon — \$27.95 per guest

Choice filet mignon grilled to succulent perfection, topped with a wild mushroom ragout.
Served with your choice of accompaniments.

Beef Palace Delight — \$28.95 per guest

Choice filet mignon stuffed with mild bleu cheese, topped with bordelaise sauce.
Served with your choice of accompaniments.

Land Lover's Duet — \$29.95 per guest

The perfect duo: petite filet mignon in roasted garlic butter sauce with our delicious saffron chicken.
Served with your choice of accompaniments.

Surf & Turf — \$29.95 per guest

Grilled filet mignon topped with lump blue crab meat, finished with a creamy classic hollandaise sauce.
Served with your choice of accompaniments.

Roasted Duck Breast — \$34.95 per guest

Roasted farm-raised duck breast served with a brandied black cherry sauce.
Served with your choice of accompaniments.

Salads

Choose one

- Romaine Salad
- Spring Mix Salad
- Mixed Greens Salad
- Spinach Salad
- Winter Green Salad
- Fruit Salad
- Pasta Salad
- Baked Potato Salad
- Cole Slaw

Starches

Choose one

- Roasted Baby Bakers
- Garlic Mashed Potatoes
- Mashed Redskin Potatoes
- Rosemary-Roasted Red Potatoes
- Rice Pilaf
- Mashed Sweet Potatoes
- Yukon Gold Mashed Potatoes
- Roasted Root Medley
- Chieftain Wild Rice
- Orange Sweet Potato Puree

Vegetables

Choose one

- Country-Style Green Beans
- Green Beans Amandine
- Broccoli Au Beurre
- Parisienne Carrots
- Italian Mixed Vegetables
- Honey-Glazed Carrots
- Roasted Cauliflower
- Roasted Squash Medley
- Asparagus
- Broccolini

Please add tax and service charge.

Buffet meals include fresh rolls with whipped honey butter, freshly brewed regular and decaffeinated coffee and iced tea. All prices include white banquet linen, china, silverware, glassware and the serving of your wedding cake. Limit one carving station per event.

Option A

1 Entrée \$17.95 | 2 Entrée \$21.95

- Vegetable Lasagna
- Meat Lasagna
- Roast Turkey *
- Fried Chicken
- Chicken with Country Gravy
- Rosemary-Roasted Garlic Chicken
- Chicken with Hunter Sauce
- Sliced Roast Beef *

Option B

1 Entrée \$19.95 | 2 Entrée \$24.95

- Pecan-Crusted Chicken
- Chipotle Peach Chicken Brochette
- Maple-Glazed Pork Chop
- Caramel Apple Pork Loin
- Pepper-Encrusted Pork Loin
- Sliced Roast Top Sirloin *
- Cheese Stuffed Shells with Marinara

Option C

1 Entrée \$23.95 | 2 Entrée \$29.95

- Maple-Glazed Smoked Pork Chop
- Roast Pork Tenderloin Medallions
- Herb-Encrusted New York Strip*
- Pepper-Encrusted Beef Tenderloin *
- Pepper-Encrusted New York Strip *
- Prime Rib with Au Jus *
- Grilled Salmon with Tarragon Cream Sauce

Salads

Choose one

- Romaine Salad
- Spring Mix Salad
- Mixed Greens Salad
- Spinach Salad
- Winter Green Salad
- Fruit Salad
- Pasta Salad
- Baked Potato Salad
- Cole Slaw

Accompaniments, starch

Choose one

- Roasted Baby Bakers
- Garlic Mashed Potatoes
- Mashed Redskin Potatoes
- Rosemary-Roasted Red Potatoes
- Rice Pilaf
- Mashed Sweet Potatoes
- Yukon Gold Mashed Potatoes
- Roasted Root Medley
- Chieftain Wild Rice
- Orange Sweet Potato Puree

Vegetables

Choose one

- Country-Style Green Beans
- Green Beans Amandine
- Broccoli Au Beurre
- Parisienne Carrots
- Italian Mixed Vegetables
- Honey-Glazed Carrots
- Roasted Cauliflower
- Roasted Squash Medley
- Asparagus**
- Broccolini**

* Carving station

** Add \$1.25 per guest

Additions

For each additional selection for option A — Add \$4.50 per guest

For each additional selection for option B — Add \$5.50 per guest

For each additional selection for option C — Add \$6.95 per guest

For each additional salad or accompaniment selection — Add \$1.75 per guest

For each additional vegetable selection — Add \$1.50 per guest

Please add tax and service charge.

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. Just a taste of the exquisite culinary experience that is yet to come, these items are to complement your meal selection.

Champagne Toast Package — \$1.95 per guest

A glass of chilled champagne for your toast

Butler-Passed Hors d'oeuvres Packages

Two pieces per guest \$4.00 | Three pieces per guest \$6.00

Choose up to two or three items below:

Hot Selections

Crab Rangoon
Spanakopita
Miniature Quiche Lorraine
Petite Chicken Cordon Bleu
Asian Spring Roll with Plum Dipping Sauce
Sausage-Stuffed Mushrooms (*Available in Florentine*)

Cold Selections

Chicken Bouchée
Red Pepper Hummus Cucumber Cups
Cocktail Sandwiches
Salami Coronets with Creamed Cheese
Deli Pinwheels
Buffalo Chicken Bouchée
Mini BLT Crostini

Please add tax and service charge.

Minimum 50 pieces

Chilled Selections

- Red Pepper Hummus Cucumber Cups (50 pieces) — \$75.00
- Cocktail Sandwiches | *Ham and Turkey on Miniature Croissants* (50 pieces) — \$87.50
- Chicken Bouchée | *Petite puff pastry with chicken salad* (50 pieces) — \$87.50
- Salami Coronets with Creamed Cheese (50 pieces) — \$87.50
- Buffalo Chicken Bouchée (50 pieces) — \$87.50
- Mini BLT Crostini | *Crème feta spread, bacon, tomato and basil* (50 pieces) — \$97.50
- Cucumber Lox Cups (50 pieces) — \$112.50
- Jumbo Shrimp Cocktail Served with Cocktail Sauce (per guest) — market price

Fresh Fruit Display

- Display of fresh seasonal fruit with select berries and strawberry yogurt dip*
- Serves 25 guests: \$60.00 — Serves 50 guests: \$110.00 — Serves 100 guests: \$200.00
- Small fruit tree serves 50 guests — \$175.00
- Large fruit tree serves 100 guests — \$225.00

Crudités of Fresh Vegetables

- Fresh seasonal vegetables served with a creamy herb dip*
- Serves 25 guests: \$50.00 — Serves 50 guests: \$90.00 — Serves 100 guests: \$160.00

Domestic Cheese Display

- Garnished with fresh fruit and assorted crackers*
- Serves 25 guests: \$85.00 — Serves 50 guests: \$150.00 — Serves 100 guests: \$300.00

Hot Selections

- Buffalo Wings With Bleu Cheese (50 pieces) — \$75.00
- Meatballs | *Swedish or barbecue* (50 pieces) — \$75.00
- Asian Spring Rolls With Plum Sauce (50 pieces) — \$87.50
- Chicken Tenders | *Served with honey mustard and barbecue sauce* (50 pieces) — \$87.50
- Miniature Quiche Lorraine (50 pieces) — \$100.00
- Petite Chicken Cordon Bleu (50 pieces) — \$100.00
- Crab Rangoon | *With crabmeat a major accent of this traditional appetizer* (50 pieces) — \$112.50
- Spanakopita | *Spinach wrapped in puff pastry* (50 pieces) — \$112.50
- Sausage-Stuffed Mushroom (also available in Florentine) (50 pieces) — \$112.50
- Chicken Quesadilla Cornucopia (50 pieces) — \$125.00
- Artichoke Beignet (50 pieces) — \$125.00
- Asiago Phyllo-Wrapped Asparagus (50 pieces) — \$137.50
- Asian Chicken Satay in a Peanut Sauce (50 pieces) — \$150.00
- Beef Teriyaki Satay (50 pieces) — \$150.00
- Spinach-Artichoke Dip | *Served with toasted pita chips* (50 servings, buffet only) — \$197.50

Please add tax and service charge.

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 p.m. No dishes or glassware are set at tables and desserts are served with paper napkins. Standard white linens are included only if you are also serving a meal. If hosting a dessert station or gourmet coffee station only, standard white table linens and napkins can be included at an additional cost of \$2.00 per person. For hearty eaters, please consider increasing your count. This reception requires a minimum of 50 guests. For an upgraded dessert menu, please contact your event manager.

Dessert Station — \$7.95 per guest

A selection of four desserts:

Classic Carrot Cake | *Double-layered cake with 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 Cheesecake | *Drizzled with fresh fruit, caramel or chocolate sauce*

Chocolate Mousse | *Crowned with sweet cream topping*

Very Berry Bowl | *Fresh strawberries and blueberries, topped with zabaglione sauce and sweet cream topping*

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea and Water

Chocolate Fountain

Creamy milk chocolate, yours for the dipping. (Two hours)

Gold Package | Pretzels, marshmallows and cherries — \$6.35 per guest

Platinum Package | Pretzels, marshmallows, cherries, pound cake and fresh strawberries — \$8.90 per guest

Please note that the prices listed above are based on a minimum of 50 guests. In the event that your final guarantee is less than 50 guests, you will be assessed a \$160.00 rental fee for the chocolate fountain. For example, if you select the Gold Package and your final guarantee is for 40 guests, then you will be assessed a \$160.00 rental fee in addition to the \$6.35 per person for the selected package.

Gourmet Coffee Station — \$4.95 per guest

Freshly brewed coffee (regular and decaffeinated), assorted teas, assorted flavored syrups, whipped cream, ladyfingers, flavored creamers, rolled wafers, chocolate shavings, chocolate stir sticks, chocolate chips and sugar cubes.

Please add tax and service charge.

Allow our food and beverage department to remove stress from your day with our drop-off food and beverage service to your dressing area.

Fiesta — \$6.95 per guest

- Seven-Layer Bean Dip served with tortilla chips
- Chips and Salsa
- Cookies
- Lemonade or Iced Tea
- Disposable Ware

Celebration — \$7.95 per guest

- Deli Platter
- Served with assorted breads, lettuce, tomato, onion, pickles and condiments
- Fruit Salad
- Assorted Chips
- Lemonade or Iced Tea
- Disposable Ware

Garden Party — \$8.75 per guest

- Spinach Artichoke Dip served with toasted pita chips
- Roasted Red Pepper Hummus served with toasted pita chips
- Garden Salad served with ranch and french dressing
- Lemonade or Iced Tea
- Disposable Ware

Bachelor Party — \$9.95 per guest

- Cheeseburger Sliders
- Boneless BBQ and Buffalo Chicken Wings served with bleu cheese dressing and celery sticks
- Snack Mix
- Lemonade or Iced Tea
- Disposable Ware

Please note that no outside food or alcohol will be allowed in the Horizon Convention Center. Please add tax and service charge.

Add-Ons

- Chocolate-covered strawberries (dozen) — market price
- Assorted chocolates (nut clusters, truffles, cream-filled) (pound) — \$28.00
- Chocolate-covered pretzels (12 oz.) — \$12.50
- Snack mix (pound) — \$15.95
- Chocolate brownies (dozen) — \$17.95
- Freshly baked gourmet cookies (dozen) — \$15.95
- Deluxe mixed nuts (pound) — \$25.95
- Lemon bars (dozen) — \$31.95
- Gourmet dessert bars (dozen) — \$31.95

Domestic Bottled Beers

- Bud light | Budweiser | Coors Light | Miller Lite | Michelob Ultra
- 6-pack: \$24.00 — 12-pack: \$48.00 — 24-pack: \$96.00

Import and Microbrew Bottled Beers

- Blue Moon | Corona | Sam Adams Lager | Upland Wheat Ale | Bell's Amber
- 6-pack: \$35.00 — 12-pack: \$70.00 — 24-pack: \$135.00

House Wines

- Dell Italia | Italy Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato, Riesling, Cabernet Sauvignon, Merlot, Pinot Noir BOTTLE — \$28.00

Please note that no outside food or alcohol will be allowed in the Horizon Convention Center. Please add tax and service charge.

Bar Minimums

Set-up fees of \$150 will be assessed per bar for a 4-hour function. After the 4-hour period, an additional fee of \$25 per bartender, per hour will apply. There is a 6-hour maximum limit on bar service.

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 \$350.00 set-up fee per bar. For events over 1,000 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, it will be charged at our current rates. Any bar can be closed down at any time based on the event manager's discretion. Bars close at 11:30 p.m. 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.

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 | Kahlúa | Hennessey Cognac

Please choose either Premium or House Bar Service

Premium Bar Service

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

House Bar Service

Smirnoff Vodka
Beefeater Gin
Seagram's 7 Whiskey
Jim Beam Bourbon
Sauza Gold Tequila
Ronrico Silver Rum
J&B Scotch
Kamora
Hiram Walker Amaretto
DeKuyper Peachtree Schnapps
Long Island Iced Tea
Cocktail Liqueur

Premium Bar Service Pricing

Liquor — \$6.75
Bottled Domestic Beers — \$4.25
Bottled Import & Microbrew Beers — \$6.25
Canned Craft Beers --- \$6.25
Premium Wines by the Glass — \$6.25-\$10.75
Bottled Waters — \$2.25
Soft Drinks (Coke products) — \$2.25
Cordials — \$7.50

House Bar Service Pricing

Liquor — \$5.25
Bottled Domestic Beers — \$4.25
Bottled Import & Microbrew Beers — \$6.25
Canned Craft Beers --- \$ 6.25
House Wines by the glass — \$5.75
Bottled Waters — \$2.25
Soft Drinks (Coke products) — \$2.25

Domestic Bottled Beers

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

Import & Microbrew Bottled Beers

Blue Moon | Corona | Sam Adams Lager

Indiana & Michigan Beers

 cans & bottles

Bell's Two-Hearted Ale | Upland Wheat Ale | Bell's Amber | Founders Dirty Bastard | Founders All Day IPA
Sun King Wee Mac | Sun King Cream Ale | Flat 12 Blonde

Keg Beers

Domestic — \$400.00
Import and Microbrew — Market Price

\$110/Domestic and \$160/Import & Microbrew restocking fee will be charged for untapped kegs

Sales tax and service charge will be added to your final charges.

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

Champagne & Sparkling Wine for Toasting

Wycliff | Brut

\$1.95 per person, \$22.00 bottle

San Giulio | Moscato d'Asti

\$3.25 per person, \$42.00 bottle

Strawberry Lemonade | Non-alcoholic toasting option

House Wines

Dell Italia | Italy – Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato, Riesling, Pinot Noir, Cabernet

Sauvignon, Merlot

\$5.75 glass, \$28.00 bottle

Premium Wines

Beringer | California – White Zinfandel

\$6.25 glass, \$30.00 bottle

Mirassou | California – Moscato, Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Cabernet

Sauvignon, Merlot

\$7.00 glass, \$34.50 bottle

Robert Mondavi | California – Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon

\$8.50 glass, \$42.00 bottle

William Hill | California – Chardonnay

\$8.50 glass, \$42.00 bottle

William Hill | California – Cabernet Sauvignon

\$9.00 glass, \$45.00 bottle

Root: 1 | Chile – Cabernet Sauvignon

Los Vascos | Chile – Sauvignon Blanc, Cabernet Sauvignon

\$9.75 glass, \$48.00 bottle

Tamari | Argentina – Malbec, Torrontés

\$10.75 glass, \$53.00 bottle