



CATERING MENU

V.2.1.26

CREATING EVENTS. CONNECTING PEOPLE.



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CATERING POLICIES & PROCEDURES

Thank you for selecting the Horizon Convention Center to host your event. While our menus offer a variety of options to choose from, your Event Manager and our Executive Chef will be happy to work with you to create a menu that suits the needs of your event.

Deadlines

- 30 Days Out – Menu Selections
- 14 Days Out – Minimum Counts & Dietary Accommodations
- 8 Days Out – Final Meal Count

Policies

- No food may be brought in from outside the Horizon Convention Center.
- Buffets remain in place for a maximum of 90 minutes.
- No leftover food may be removed from the premises. *
- We can accommodate allergies or dietary requirements, but additional fees apply.
- Prices are subject to change up to 60 days prior to your event.
- All menu items are subject to a 21% service charge and all applicable taxes. **
- The 14 day minimum count can be increased by a maximum of 10%. Over this percentage will incur an additional fee and are not guaranteed.
- Meals added less than 8 days prior to your event are subject to additional fees and are not guaranteed.
- Breakfast, lunch, dinner, and receptions are based on two (2) hours of service. Additional labor charges may apply for longer functions.

Payment

- Payment for Minimum Count is required no later than 14 days prior to your event.
- We accept cash, certified checks, American Express, MasterCard, Visa, and Discover.
- Checks should be made payable to the *Horizon Convention Center*.

Cancellation Policy

- More than 14 days – not responsible for food and beverage charges
- Between 9 and 14 days – 50% of food and beverage charges
- Less than 9 days – 100% of food and beverage charges

**Ask your Event Manager about our food donation program.*

***Only fundraisers are exempt from taxes on food and beverage.*



BREAKFAST

Breakfast Buffets

All buffets include chilled orange juice, regular coffee, and ice water. Decaf coffee and select hot teas are available upon request.

Pancake & Waffle Bar  \$15.00 per person

An assortment of buttermilk pancakes and Belgian waffles with one choice of sweet topping: blueberry, cherry, or apple. Served with fresh strawberries and blueberries, local honey, flavored syrups, and whipped cream.
Includes self-serve beverage station.

Good Morning Muncie  \$22.00 per person

Assorted muffins, breakfast pastries, bagels, and yogurts with a display of fresh sliced fruit. Served with granola, cream cheese, butter, and assorted jellies.
Includes self-serve beverage station.

Rise & Shine Breakfast  \$25.00 per person

Scrambled eggs, diced breakfast potatoes, biscuits with sausage gravy, OR French toast bake, and two choices of protein: ham, bacon, pork sausage, turkey sausage, OR impossible sausage. Served with ketchup, salsa, and hot sauce.
Includes beverage service at your tables. Minimum 25.

Grab n' Go Breakfast

Breakfast Sandwiches  \$8.50 each

Chef's choice of breakfast meat with egg and cheese on biscuits and croissants.

Breakfast Power Box  \$15.50 each

Hard-boiled egg, yogurt cup, gourmet granola bar, fresh fruit cup, and a bottle of juice.

 = Gluten Free  = Vegetarian  = Vegan  = Client Favorite



Breakfast á la Carte

Beverages sold separately.

Bacon 	\$4.75 per person Minimum 10
Ham	\$2.00 per person Minimum 10
Pork Sausage	\$2.50 per person Minimum 10
Turkey Sausage	\$2.75 per person Minimum 10
Turkey Bacon	\$3.00 per person Minimum 10
Impossible Sausage  	\$4.00 per person Minimum 10
Sausage Gravy & Biscuits	\$5.00 per person Minimum 10
Scrambled Eggs 	\$3.50 per person Minimum 10
Fresh Fruit Display  	\$8.00 per person Minimum 10
Assorted Yogurts & Granola 	\$4.25 per person Minimum 10
Oatmeal with Toppings 	\$6.00 per person Minimum 10
Assorted Mini Scones 	\$35.50 per dozen
Assorted Mini Danish 	\$26.00 per dozen
Assorted Mini Muffins 	\$32.00 per dozen
Assorted Breakfast Breads 	\$24.00 per loaf
Assorted Donuts 	\$40.50 per dozen
Assorted Bagels with Cream Cheese 	\$32.50 per dozen

 = Gluten Free  = Vegetarian  = Vegan  = Client Favorite



MEETING BREAKS

Meeting Break Packages

Beverages sold separately. Minimum 25.

Snack Attack   *\$13.00 per person*

Gluten-free house-made potato chips, French onion dip, snack mix, snack-sized candy bars, and chocolate chip cookies.

Sweet Tooth  *\$14.50 per person*

Whole fruit, snack-sized candy bars, and a choice of two sweet treats: crispy rice treats, assorted cookies, OR brownies.

Fresh Start   *\$20.00 per person*

Fresh fruit and vegetable display served with yogurt dip, ranch dip, roasted red pepper hummus, and assorted crackers.

 = Gluten Free  = Vegetarian  = Vegan  = Client Favorite



Meeting Break á la Carte

Beverages sold separately.

- House-Made Potato Chips  \$4.50 per person
Served with house-made French onion dip. Minimum 25.
- Individual Snack Bags  \$3.75 per bag
Assortment of pretzels, chips, and white cheddar popcorn.
- Snack Mix \$38.75 per 2lbs | Serves 10-12
- Snack-Sized Candy Bars  \$27.75 per 30pcs
- Assorted Cookies  \$25.00 per dozen
- Brownies  \$30.00 per dozen
- Trail Mix  \$7.00 each
- Charcu-Tinis \$13.75 per person
Assorted cheeses, seasonal fruits, vegetables, and crackers arranged in a martini glass.

 = Gluten Free  = Vegetarian  = Vegan  = Client Favorite



LUNCH & DINNER

Buffets

All buffets include freshly brewed iced tea, regular coffee, and ice water. Decaf coffee and select hot teas are available upon request. Minimum 25.

Tailgate Buffet \$32.95 per person

Cole slaw, potato salad, assorted local Great Lakes Potato Chips, hot dogs, hamburgers, and a choice of chocolate chip cookies OR brownies. Served with sweet relish, yellow mustard, ketchup, mayonnaise, cheese, pickles, tomatoes, lettuce, and sliced onions.

Add vegetarian black bean burgers for an additional \$8.00 per person.

Add Impossible burgers for an additional \$12.00 per person.

Soup & Salad Bar \$34.75 per person | Max 125

Build-your-own salad bar with iceberg lettuce mix, spring mix, shredded cheddar, shaved parmesan, bacon bits, croutons, diced hard-boiled eggs, sliced cucumbers, cherry tomatoes, black olives, sliced red onion, dried cranberries, garlic breadsticks, crackers, and choice of three salad dressings.

Includes a choice of one soup: tomato bisque, loaded potato, broccoli cheddar, OR minestrone.

Served with chocolate chip cookies.

Add a second soup option for an additional \$5.25 per person.

Backyard BBQ  \$37.25 per person

Potato salad, slider buns, pulled pork, grilled BBQ chicken, macaroni and cheese, BBQ baked beans, and a choice of one cobbler: blueberry, cherry, OR peach. Served with local JohnTom's Barbeque Sauce.

Add vanilla ice cream to the cobbler for an additional \$2.00 per person.

 = Gluten Free  = Vegetarian  = Vegan  = Client Favorite



Italiano  \$42.25 per person

Layered Italian salad, fusilli, pasta primavera, chicken bruschetta, marinara sauce, house-made garlic bread, and house-made tiramisu. Served with buttermilk ranch and local Conway La Flora Italian dressings.

Add Italian meatballs or Italian sausage for an additional \$5.00 per person.

South of the Border \$41.00 per person

Build-your-own taco bar with soft flour tortillas, gluten-free corn chips, Spanish rice, black beans, shredded pork carnitas, chicken fajitas, shredded lettuce, roasted tomato salsa, guacamole, hot sauce, and sour cream. Served with a sweet variety of churros.

Add Hatch chili queso blanco for an additional \$4.00 per person.

Mama's Kitchen  \$45.75 per person

Choice of tossed garden salad OR broccoli-cauliflower salad, cornbread, fried chicken, meatloaf, mashed potatoes with gravy, country-style green beans, and seasonal pie.

Mediterranean \$55.00 per person

Layered Greek salad, warm pita bread, tender gyro meat, Mediterranean-style Chicken Piccata, Mediterranean green beans, Greek-style roasted lemon potatoes, baklava, and lemon tarts. Served with creamy hummus, tzatziki sauce, tomato, cucumber, and red onion.

 = Gluten Free  = Vegetarian  = Vegan  = Client Favorite



Plated Entrees

All plated entrees include two sides, one salad choice, iced tea, regular coffee, and iced water. Decaf coffee and select hot teas are available upon request.

Meals served before 2 p.m. are considered lunches and are served with chocolate chip cookies. Meals served after 2 p.m. are considered dinners and are served with dinner rolls and a choice of dessert.

To provide a choice of 2 entrees for your guests, a \$5 per person upcharge will apply. Assigned seating is required for this option.

Chicken

Bourbon Glazed Chicken (L) \$28.50 (D) \$36.50

Tender boneless chicken thigh, glazed in a sweet-and-smoky Jim Beam bourbon sauce.

Substitute for a chicken breast for an additional \$5.00 per plate.

Teriyaki Grilled Chicken(L) \$28.50 (D) \$36.50

Juicy grilled chicken breast, glazed in a teriyaki sauce.

Roasted Airline Chicken  (L) \$29.50 (D) \$37.75

Tender roasted airline chicken, topped with a creamy lemon-herb sauce.

Parmesan Crusted Chicken (L) \$30.00 (D) \$38.00

Garlic parmesan crusted chicken breast.

Roasted Red Pepper Chicken (L) \$30.50 (D) \$38.50

Roasted chicken breast, topped with melted cheese and roasted red peppers.

Pork

Citrus Pork Loin Medallions (L) \$29.50 (D) \$37.75

Roasted pork loin medallions, topped with a bright and zesty citrus sauce.

Maple Glazed Pork Chop  (L) \$34.50 (D) \$42.50

Grilled bone-in pork chop, glazed with all-natural maple syrup.

 = Gluten Free  = Vegetarian  = Vegan  = Client Favorite



Beef

Grilled Flank Steak  (L) \$32.50 (D) \$40.00
Marinated, grilled flank steak, sliced for peak tenderness.

Braised Beef Roast *Market Price*
Tender beef braised in red wine and tomatoes.

Beef Filet *Market Price*
Seasoned and seared beef tenderloin filet.

Fish

Herb-Roasted Salmon  *Market Price*
Grilled salmon filet, topped with a creamy herb sauce.

Dual Entrees

Beef Filet & Roasted Airline Chicken  *Market Price*
Seasoned and seared beef tenderloin filet and roasted chicken breast, topped with a creamy herb sauce.

Beef Filet & Garlic Shrimp  *Market Price*
Seasoned and seared beef tenderloin filet and sauteed garlic shrimp.

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Vegetarian

Eggplant Parmesan  (L) \$22.50 (D) \$30.50

Sliced eggplant encrusted in a blend of Panko breadcrumbs and parmesan cheese, filled with ricotta cheese, served over spaghetti, and topped with marinara sauce.

A vegan version is available upon request for an additional \$2.00 per plate.

Creamy Three-Cheese Polenta  (L) \$27.50 (D) \$35.75

Creamy blend of polenta, mascarpone, mozzarella, and Romano, topped with spinach and a hearty mushroom ragout.

Vegan

Roasted Cauliflower Medley  (L) \$23.00 (D) \$31.25

Roasted cauliflower with chickpea, tomato, and spinach ragout.

Spicy Stuffed Poblano Peppers  (L) \$24.50 (D) \$35.50

Fire-roasted poblano peppers stuffed with seasoned jackfruit, served with red peppers, black beans, red onions, and corn over a bed of Spanish rice, and garnished with green onions.

Israeli Couscous-Stuffed Acorn Squash (L) \$25.50 (D) \$36.50

Roasted acorn squash stuffed with Israeli couscous, dried cranberries, raisins, red onions, and roasted pine nuts, and garnished with fresh chopped parsley and pine nuts.

 = Gluten Free  = Vegetarian  = Vegan  = Client Favorite



SIDES

Standard Sides

Starches

- Red skin Mashed Potatoes  
- White Cheddar Mashed Potatoes  
- Russet Mashed Potatoes  
- Garlic Parmesan Penne Pasta 
- Wild Rice 
- Spanish Rice  
- Brown Butter Roasted Sweet Potatoes  
- Scallion Steamed White Rice  
- BBQ Baked Beans*

Vegetables

- Country-Style Green Beans* 
- Roasted Squash Medley  
- Buttered Corn  
- Roasted Brussels Sprouts  
- Roasted Broccoli  

Premium Sides

Premium sides are an additional \$1.00 per person.

Starches

- Roasted Potato Medley  
- Fingerling Potatoes  
- Three Cheese Polenta  

Vegetables

- Roasted Asparagus  
- Honey-Glazed Parisian Carrots  
- Broccolini  
- Maple Bacon Brussels Sprouts 

**Can be made vegan upon request.*

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SALADS

Standard Salads

Horizon Salad  

Fresh spring mix topped with feta cheese, candied pecans, red peppers, and cucumbers. Served with your choice of two dressings.

House Salad   

Iceberg lettuce topped with cherry tomatoes, shredded cheddar, and sliced cucumber. Croutons served on the side. Served with your choice of two dressings.

Caesar Salad

Hearts of romaine lettuce tossed with creamy Caesar dressing and topped with shaved Parmesan and garlic croutons.

Spring Mix Berry Salad  

Fresh spring mix topped with freshly sliced strawberries, whole blueberries, dried cranberries, and feta cheese. Served with your choice of two dressings.

Premium Salads

Premium salads are an additional \$3.00 per person.

Italian Salad 

Chopped romaine layered with slivered red onion, cherry tomatoes, sliced black olives, pepperoncini, shaved parmesan, and herb croutons. Served with local Conway La Flora Italian and buttermilk ranch dressings.

Greek Salad  

Chopped romaine layered with cucumber, green pepper, cherry tomatoes, slivered red onion, chickpeas, and feta cheese. Served with lemon oregano vinaigrette and ranch dressings.

Local Salad Dressings

- Ranch  
- French 
- Italian  
- Caesar
- Balsamic Vinaigrette  
- Raspberry Vinaigrette  
- Honey Mustard Vinaigrette  

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DESSERTS

Standard Desserts

Strawberry Shortcake 

Sweet bread scone topped with sugared strawberries and whipped topping.

Chocolate Cake  

Rich, layered chocolate cake with chocolate icing.

Wick’s Sugar Cream Pie 

Indiana’s official state pie: sweet, creamy custard in a buttery, flaky pie crust.

New York Style Cheesecake 

A creamy, rich, New York-style cheesecake. Served plain or with Chef’s choice of topping.

Carrot Cake 

Classic carrot cake with cream cheese icing. *Contains nuts.*

Chocolate or Vanilla Mousse  

Creamy chocolate or vanilla mousse with whipped topping and fruit garnish.

Gluten-Free Flourless Cake  

Made with a blend of three chocolates and topped with a silky ganache.

Vegan Chocolate Cake 

Decadent, moist, and fluffy chocolate cake.

Gluten-Free Cheesecake  

Served plain or covered with Chef’s choice of gluten-free fruit topping.

Gluten-Free, Dairy-Free, and Nut-Free Brownie   

Individually wrapped fudgy chocolate brownies.

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HORS D'OEUVRES

Hors d'oeuvres are displayed by default. If you would like hors d'oeuvres hand passed, there is a \$50 fee per 100 guests with a maximum of two consecutive hours of service. Minimum 50 pieces per selection. Beverages sold separately.

Hot Selections

Grilled Cheese & Tomato Shooters \$4.25 each
Creamy basil tomato soup served with a bite-sized grilled cheese sandwich made on sourdough bread with melted cheddar and mozzarella cheeses.

Smoked Gouda Mac & Cheese Bites \$3.25 each
Macaroni, smoked Gouda, and bacon, lightly battered and fried to crispy perfection.

Crab Rangoon.....\$3.25 each
A blend of real crab meat and cream cheese wrapped in a crunchy golden-brown shell.

Candied Pork Belly Skewer\$5.25 each
Decadent applewood smoked, local pork belly and fire-roasted Fuji apples in a rich brown sugar glaze.

Pork Sliders.....\$5.50 each
A mini ground-pork patty with mustard-cream sauce and pickles, served on a warm slider bun.

Burger Sliders with Tomato Bacon Jam.....\$5.50 each
A mini beef patty with cheddar cheese and tomato bacon jam, served on a soft slider bun.

Eggplant Parmesan Sliders \$5.50 each
Fried eggplant, marinara sauce, and melted mozzarella on a soft slider bun.

Spring Rolls \$6.00 each
Traditional vegetable spring rolls fried to a golden brown. Served with spicy plum sauce.

 = Gluten Free  = Vegetarian  = Vegan  = Client Favorite



Hot Selections Continued

Grilled Chicken Skewers.....\$6.00 each

Beautiful white meat chicken skewers, sourced locally and offered with your choice of the following sauces:

- Local John Toms BBQ
- Carolina Gold BBQ
- Alabama White BBQ
- Sweet & Sour
- Sweet Garlic Teriyaki
- Zesty Orange
- Jamaican Jerk
- Mango Habanero

Chicken Philly Egg Rolls\$3.00 each

Seasoned Chicken, mozzarella, onions and peppers in a crispy spring roll skin

Steak Philly Egg Rolls\$5.00 each

Seasoned beef flank, mozzarella, onions and peppers in a crispy spring roll skin, sourced locally.

Bison Philly Egg Rolls\$9.00 each

Seasoned bison, mozzarella, onions, and peppers in a crispy spring roll skin, sourced locally.

Cold Selections

Caprese Salad Skewers  \$5.00 each

Fresh mozzarella, basil leaves, and ripe cherry tomatoes drizzled with balsamic vinaigrette.

Tomato Bruschetta \$5.00 each

A toasted crostini topped with freshly diced marinated tomatoes.

BLT Crostini \$5.00 each

Bacon, tomato, cream cheese, and fresh basil on a crisp, sliced French baguette.

Mini Cheese Balls\$5.25 each

Bite-sized cream cheese balls rolled in crispy bacon bits. Served over crumbed pretzels.

Pimento Tea Sandwiches.....\$5.25 each

House-made Southern-style pimento spread on hearty white bread.

Chicken Bouchées.....\$5.75 each

Tender white meat chicken salad served in a phyllo cup.

 = Gluten Free  = Vegetarian  = Vegan  = Client Favorite



Mini Desserts

Dessert Bars \$3.00 each

An assortment of flavored mini dessert bars.

Pie Shooters \$4.00 each

An assortment of pie shooters.

Cheesecake Bites \$5.00 each

An assortment of bite-sized cheesecakes.

 = Gluten Free  = Vegetarian  = Vegan  = Client Favorite



Hors D'oeuvre Displays

Mini Dessert Display  \$7.25 per person
An assortment of bite-sized cheesecakes, pie shooters, and dessert bars.

Sliced Seasonal Fruits & Berries Display   \$8.00 per person
A sweet assortment of fresh seasonal fruit and berries.

Spinach Artichoke Dip   \$7.50 per person
A warm, creamy mixture of spinach, artichoke hearts, cream cheese, and parmesan cheese. Served with pita chips.

Cocktail Sandwich Display \$8.00 per person
An assortment of deli meats and sliced cheeses on a flaky croissant. Served with mayonnaise and mustard.

BBQ Meatballs \$8.00 per person
Meatballs tossed in local JohnTom's Barbeque Sauce.

Market Vegetable & Artisan Cheese Grazing Table  \$12.75 per person
Market vegetables, local ranch, hummus, artisan cheeses, crackers, crostini, fresh sliced fruits, nuts, and fruit preserves.

Artisan Cheese & Charcuterie \$14.00 per person
Cheddar, Swiss, and pepper jack cheeses, assorted meats, fruit preserves, local honey, crostini, and assorted crackers.

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BEVERAGES

Non-Alcoholic Beverages

Assorted Soft Drinks.....	\$3.00 per can
Bottled Water.....	\$3.00 per bottle
Coffee.....	\$45.00 per gallon minimum 1.5 gallons
Select Hot Teas.....	\$32.00 per gallon minimum 1.5 gallons
Iced Tea.....	\$25.00 per gallon minimum 3 gallons
Lemonade.....	\$25.00 per gallon minimum 2 gallons
Strawberry Lemonade.....	\$32.25 per gallon minimum 2 gallons
Cranberry Juice.....	\$25.00 per gallon minimum 1 gallon
Orange Juice.....	\$32.00 per gallon minimum 1 gallon
Apple Juice.....	\$28.00 per gallon minimum 1 gallon

Water Service..... \$25.00 per station per day
 Unlimited refills at no extra charge.

Non-Alcoholic Beverage Upgrades

Fruit-Infused Water..... \$50.00 per station per day
 Unlimited refills at no extra charge.

Gourmet Coffee Bar ☕..... \$10.00 per person per hour | maximum 4 hours
 Freshly brewed coffee, gourmet hot chocolate, herbal teas, flavored syrups, and an array of toppings: lady fingers, chocolate shavings, rolled wafer cookies, sugar cubes, whipped cream, and chocolate spoons.



BAR SERVICE

Your bar needs will depend on many factors, which your Event Manager will discuss with you. The following standards will help you know what to expect.

Policies

- No alcohol may be brought in from outside the facility, and if found, will be charged at our current rates. *
- Any bar can be closed at any time based on the discretion of Horizon Convention Center.
- Bar pricing is subject to change according to market price and/or special requests.

Service Standards

- Each bar typically serves up to 150 guests.
- All bars are stocked with cranberry juice, orange juice, lime juice, Coke, Diet Coke, Sprite, ginger ale, sweet and sour mix, bloody Mary mix, club soda, tonic water, grenadine, Triple Sec, olives, cherries, lemons, and limes.
- For events with less than 500 guests, we provide glassware until dinner service begins, then switch to disposable cups.
- For events with more than 500 guests, we use disposable cups exclusively.
- Cordials are available on request with premium liquor: Grand Marnier, Bailey's Irish Cream, Kahlua, and Hennessy Cognac.

Fees & Gratuities

- There is a \$150 setup fee per bar, which includes up to four hours of service. Bar service may be extended to a maximum of six hours for an additional hourly fee.
- Each function with a bar requires a minimum of \$500 in total bar sales. If the minimum is not met, you will be charged the difference.
- Gratuities are not included in quoted prices and are at your discretion.
- Restocking fees will be charged for untapped kegs: \$125 per domestic keg; \$200 per import/craft keg.

**Horizon Convention Center is part of the [Muncie Downtown DORA](#).*



Pricing

Host bars are based on consumption. Your Event Manager can give you an estimate of costs. At a cash bar, attendees pay for their own drinks using cash or credit/debit cards.

Premium Liquor	\$8.75 each
House Liquor	\$7.00 each
Domestics.....	\$5.00 and up each
Imports & Crafts	\$7.25 and up each
Premium Wine	\$8.50 and up per glass
House Wine.....	\$6.50 per glass
Sodas & Bottled Water	\$3.00 each

 Product of Indiana

Selection

Please choose Premium or House liquor and wine. You may select up to four varieties of wine.

Premium Liquor

Tito's Vodka

Aviation Gin

Moon Drops Single Barrel Bourbon  | Maker's Mark Bourbon

Jack Daniel's Whiskey | Crown Royal Whiskey

Bacardi Rum | Captain Morgan Spiced Rum

Patron Tequila

Chivas Regal Scotch

Kamora

Amaretto

Peach Schnapps

New York Long Island Iced Tea Cocktail Liqueur

House Liquor

Moon Drops Invy Vodka 

Beefeater Gin

Jim Beam Bourbon

Seagram's 7 Whiskey

Ron Rico Silver Rum

Jose Cuervo Silver Tequila

Famous Grouse Scotch

Kamora

Amaretto

Peach Schnapps

New York Long Island Iced
Tea Cocktail Liqueur

Ask your Event Manager about **bespoke beverages** and **themed bars**.

Premium Wines

Mirassou – *California*
Chardonnay
Moscato
Pinot Grigio
Pinot Noir

Glenbrook – *California*
Merlot

Santo Stefano – *California*
Sauvignon Blanc
Cabernet Sauvignon

House Wines

Dell Italia – *Italy*
Chardonnay
Moscato
Pinot Grigio
Riesling
Cabernet Sauvignon
Merlot
Pinot Noir

For Your Toast

Il Feudo Spumante Dolce
Non-Alcoholic Sparkling

Non-Alcoholic Options

Soft Drinks | Bottled Water
Non-Alcoholic Beer
Non-Alcoholic Seltzer

Beer

Domestic Bottled Beers

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

Craft Canned Beers

Upland Bad Elmer Porter  | Sun King Sunlight Cream Ale  | Seasonal Elm Street 
Bell's Two Hearted | Truly Hard Seltzer | High Noon

Imported & Craft Bottled Beers

Modelo Especial | Blue Moon Belgian White | Oaken Barrel Indiana Amber 
Quaff On! Strawberry Blonde  | Quaff On! Peanut Butter Busted Knuckle Porter 
Bell's Kalamazoo Stout | Abita Turbodog Brown Ale | 3 Floyd's Robert the Bruce 
3 Floyd's Zombie Dust Pale Ale  | Yuengling Lager

Keg Beers

Domestic \$475.00 per keg (\$150 restock fee if untapped)
Import, Microbrew, & Craft Market Price (\$200 restock fee if untapped)