

Fine Dining

Plated meals served with elegance and style!

**Accompanied with a Fresh Garden Salad or Creamy Caesar Salad, Assorted Dinner Rolls,
Your Choice of Potato and Vegetable**

Stuffed Breast of Chicken.....\$21.95
Crisp breaded breast filet, stuffed with creamy brie cheese, apples, cranberries, onion, and chive)

Garlic Herb Tilapia.....\$21.95
Generously seasoned baked tilapia fillets

Glazed Salmon\$23.95
Fresh salmon baked in a delectable glaze

Chef Carved Roast Beef\$21.95
Tender slices of roast beef baked off in a seasoned au jus

St. Louis BBQ Spare Ribs.....\$23.95
Smoked and smothered with a robust barbeque sauce

Combination Platters

Chicken and Ribs\$24.95
Smoked bbq spare ribs, paired with an 8 oz french cut oven roasted chicken

Fish and Shrimp.....\$27.95
Crisp, tender breaded light, flaky fish fillets paired with a sugar cane shrimp skewer

*Suggested choices of potato for plated meals include: baked potato with sour cream and butter or
creamy au gratin potatoes*

*Choice of vegetable includes: seasoned california blend, whole kernel corn, green beans, or candied carrots.

Room for Dessert?

Sheet cake\$2.39 per person
Includes all 3 Flavors! (Triple Chocolate, White Chocolate Raspberry, Lemon Shortcake)

Cheese Cake\$2.39 per person
Includes all 4 Flavors! (New York Style Vanilla, Chocolate/Chocolate Chip, Vanilla Chocolate Layer, Raspberry Swirl)

Variety Cream Filled Cakes and Cheesecake.....\$2.98 per person

Dessert Bar.....\$4.95 per person
Includes a Colorful Variety of Flavorful Cakes and Cheese Cakes, Fresh Fruit, and Chocolate Fondue

Prices are subject to change

Royal Buffet

Offers more variety, with side dishes unique in taste and sure to satisfy!

Choose a Salad

(Served with a basket of rolls and real butter)

Creamy Caesar Salad
Fresh Garden Salad

Choose 1 Hearty Entree

Breast of Chicken with your choice of one of our Savory Sauces
BBQ or Swedish Style Meatballs
Premium Smoked Ham
Seasoned Pork Tenderloin
Tender & Juicy Carved Roast Beef
Slow Roasted Breast of Turkey

St. Louis Style BBQ Spare Ribs Add \$1.95 extra per person

Choice 3 Delectable Side Dishes

Au Gratin Potatoes
Baked Potato with Sour Cream and Butter
Mashed Potatoes with Gravy
Sage Dressing
Cheesy Hash Browns
Whole Kernel Corn
Green Beans
Candied Carrots
Seasoned California Blend
Scalloped Corn
Green Bean Casserole
Tequila Berry Salad
Roasted Broccoli

Served with a basket of assorted dinner rolls, and ice water

\$19.95 per person

(You may add an additional entrée for \$2.98 per person or an additional side dish for \$1.50 per person)

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Variety Cream Filled Cakes and Cheesecake.....\$2.98 per person

Dessert Bar.....\$4.95 per person

Includes a Colorful Variety of Flavorful Cakes and Cheese Cakes, Fresh Fruit, and Chocolate Fondue

Prices are subject to change

Tasty Appetizers and Late Night Snacks

Ala Cart (Serves 50 guests)

Cheese Cubes Paired with a Bacon Cheddar Ranch Spread.....	\$149.95
Cream Cheese Cranberry Pecan Spread with Crackers.....	\$98.95
Creamy Spinach Dip with Bread Cubes	\$129.95
Fresh Veggie Tray	\$149.95
Cream Cheese Seafood Spread with Crackers	\$129.95
Colorful Fruit Tray (Available February-October).....	\$149.95
Zesty Salsa with Tortilla Chips	\$98.95
Chocolate Fondue with Fresh Fruit (Available February-October).....	\$179.95
Cocktail Meatballs.....	\$149.95
Chex Mix	\$89.95
Mixed Nuts	\$98.95
Potato Chips & French Onion Dip.....	\$149.95
Pretzels.....	\$69.95
Deli Meat & Cheese Platter (Served with a basket of fresh bakery rolls).....	\$4.95 per person
*Heggie's Pizza Large Sausage or Pepperoni \$15.95 • Large Sausage & Pepperoni \$17.95 • Large Italian Inferno \$17.95 • Large 6 Pack \$18.95 • Large Double Cheese \$15.95	

Prices are subject to change

Mouth Watering Desserts

Indulge your taste buds by treating them to our delightful flavors!

Dessert Bar.....\$4.95 per person
Includes a colorful variety of flavor filled cakes and cheese cakes, fresh fruit, and chocolate fondue

Sheet cake\$2.39 per person
Includes all 3 Flavors! (Triple Chocolate, White Chocolate Raspberry, Lemon Shortcake)

Cheese Cake\$2.39 per person
Includes all 4 Flavors! (New York Style Vanilla, Chocolate/Chocolate Chip, Vanilla Chocolate Layer, Raspberry Swirl)

Variety Cream Filled Cakes and Cheesecake.....\$2.98 per person

Freshly Baked Chocolate Chip & Peanut Butter Cookies.....\$1.98 per person

More pies and desserts available upon request

Prices are subject to change

Room Rates

***With Dinner Service**

*Room Rental Includes: set-up, clean-up, tables, chairs, your choice of white, black or ivory linens, dinnerware, skirting, portable staging, central sound system, and professional staff to service your event.



Private Dining Room

31' x 28.5'

Height 9 Feet

Seating 40 up to 80 Guests

	<u>2024</u>	<u>2025</u>
Saturdays (<i>Bridal suite option only</i>)	\$595	\$595
Sunday-Fridays	\$495	\$495

One Ballroom

52.5' X 50'

Height 14 Feet

Seating 100 up to 190 Guests (*or up to 150 guests for an informal ceremony*)

	<u>2024</u>	<u>2025</u>
Saturdays	\$1495	\$1695
Sunday-Fridays	\$1095	\$1295

Both Ballrooms

105' X 50'

Height 14 Feet

Seating 225 up to 400 Guests

	<u>2024</u>	<u>2025</u>
Saturdays	\$2295	\$2495
Sunday-Fridays	\$1795	\$1995

Prices are subject to change

Theme Menus

Appetizer & Dessert Reception

Cocktail Meatballs
Creamy Spinach Dip with Bread Cubes
Fresh Vegetable Platter with Ranch Dip
Cheese Cubes & Spreads with Crackers
Mexican Salsa with Tortilla Chips
Variety of Flavorful Cakes & Cheesecakes
Colorful Fruit Platter with Chocolate Fondue

\$15.95 per guest

Breakfast Buffet

Baked Omelet with Cheddar Cheese & Bacon
Cheesy Hash Brown Potatoes
Assorted Muffins
Premium Smoked Ham
Colorful Tray of Seasonal Fresh Fruit

\$16.95 per person

Italian Pasta Bar

Creamy Caesar Salad
Garlic Breadsticks
Penne Pasta in Classic Alfredo & Italian Marinara Sauce
Italian Meatballs
Your Choice of Vegetable

\$18.95 per person

Add Chicken Parmesan for just \$2.98 per guest

Fiesta Taco & Nacho Bar

Seasoned Beef & Chicken Taco Meat
Hard & Soft Shell Taco Shells
Tortilla Chips
Shredded Cheddar Cheese
Iceberg Lettuce
Sliced Black Olives
Pico De Gallo (Diced tomatoes, red onions, fresh parsley, and lime juice)
Sour Cream & Salsa
Nacho Cheese & Jalapenos

\$16.95 per guest

Smokehouse Favorite

St. Louis Style BBQ Spare Ribs
Seasoned Pulled Pork with Side of BBQ Sauce
Creamy Cole Slaw
Baked Potato with Sour Cream & Butter
Western Baked Beans

\$21.95 per guest

Beverages & Bar Service

Bar Service:

(We provide staff, liquor liability insurance, and a well-stocked bar)

- Set up fee for Private Dining Room \$95
- Set up fee for One Ballroom \$195
- Set up fee for Both Ballrooms \$295

Bar Options:

- **Cash Bar** *(guests purchase their own drinks)*
- **Hosted Bar Service** *(provide drinks for your guests)*

Options when choosing to Host Bar Service:

- Purchase kegs of beer *(Domestics are \$340 for 16-gallon keg, about 170 glasses/keg, bringing it to about \$2/glass)*
- Purchase bottles of wine
**See wine list for selection and pricing*
- Purchase drink tickets
(Soda is \$2/can, mixed drinks start at \$5, wine starts at \$7/glass)
- Open bar: set a time limit on how long you would like to host the bar or set a budget

Thirst Quenchers

Gourmet Coffee Bar <i>(regular & decaf coffee, sugar & sugar free sweetener real 1/2 & 1/2 creamer, hot chocolate, assorted tea packets, cappuccino & chai tea mix, mini marshmallows and whipped cream)</i>	\$2.95 per guest
Hot Chocolate	\$29.95 per gallon
Coffee Service on a Side Table (3 gallons regular, 1 gallon decaf, assorted teas)	\$98.00
Canned Soda <i>(coke products)</i>	\$2.00 per can
Traditional Fruit Punch (5 gallon increments).....	\$19.95 per gallon
Sparkling Juice	\$12.95 per bottle
Lemonade (3 gallon increments)	\$19.95 per gallon

All Inclusive Reception Packages

Diamond

Cocktail Reception:

- Complimentary tap beer & house wine served for 3 hours (begins at cocktail hour)
- Complimentary fruit punch, ice water, and coffee service served for 3 hours (begins at cocktail hour)

Appetizers to include:

- Cheese Cubes & Bacon Cheddar Ranch Spread (served with a basket of assorted crackers)
- Cocktail Meatballs
- Tortilla Chips & Mexican Salsa

Royal Buffet Dinner Service to include:

- Your choice of 1 hot entrée
- Your choice of 3 sensational side dishes

Late Night Snack

- Heggie's pizza (double cheese, pepperoni, sausage)

\$29.95 per guest

Platinum

Cocktail Reception

- Complimentary tap beer, house wine, rail mixed drinks, fruit punch, ice water, and coffee service served for 5 hours (begins at cocktail hour) *shots are not included*

Appetizers to include:

- Cheese Cubes & Bacon Cheddar Ranch Spread (served with a basket of assorted crackers)
- Cocktail Meatballs
- Tortilla Chips & Mexican Salsa

Royal Buffet Dinner Service to include:

- Your choice of 1 hot entrée
- Your choice of 3 sensational side dishes

Late Night Snack:

- Heggie's Pizza (Assortment of pepperoni, sausage & double cheese pizzas offered)

\$39.95 per guest

**Prices do not include room rental, sales tax, or gratuity.*

Room Rates

Without Dinner Service/ Expo's / Wedding Fairs

(Business Meetings/Training Sessions/Sales Presentations)

All Food and Beverage must be provided by Northern Lights

***Room Rental Includes: set-up, clean-up, tables, chairs, white/ivory/black table linens, portable staging, central sound system, event coordinator to help with planning & service the day of the special event**

Back Ballroom

52.5' X 50'

Height 14 Feet

Seating up to 225

Sunday through Friday

\$3995

Saturday

\$5995

Both Ballrooms

105' X 50'

Height 14 Feet

Seating up to 400

Sunday through Friday

\$6995

Saturday

\$9995

Dining Room

Seating up to 80

Sunday through Friday

\$995

Saturday

\$1495

Kitchen Rental: Inquire within

Prices are subject to change

Corporate Menu

Our facility is a great resource for corporations looking to host meetings, training sessions, presentations and any other type of gathering!

Morning Snack\$8.95 per person
Assorted Muffins, Colorful Fruit Platter, Coffee Service, Fruit Punch, Ice Water

Coffee, Assorted Rolls & Donuts, Ice Water.....\$5.95 per person

Breakfast Buffet\$16.95 per person
Baked Omelet w/ Smoked Ham & Cheddar Cheese, Assorted Muffins, Cheesy Hash Brown Potatoes, Fresh Fruit

Lunch & Dinner Menu Options Available!
***Check with your Event Coordinator for additional Menus and Pricing**

Afternoon Snack.....\$8.95 per person
Cheese Cubes
Bacon Cheddar Ranch Spread
Basket of Assorted Crackers
Fresh Vegetable Tray w/ Ranch Dipping Sauce
Freshly Baked Chocolate Chip Cookies

Beverage Options

Cans of Soda\$2.00 each
Bottled Water\$2.00 each
Freshly Brewed Coffee Service (3 gallon increments)\$19.95 /gallon
Sweet Tea.....\$19.95 /gallon
Fruit Punch\$19.95 /gallon
Lemonade (3 gallon increments)\$19.95 /gallon

Room for Dessert?

Variety Cake\$2.39 per person
Includes all 3 Flavors! (Triple Chocolate Fudge, White Chocolate Raspberry, Lemon Cream Shortcake)
Cheesecake\$2.39 per person
Includes all 4 Flavors! (New York Style Vanilla, Chocolate/Chocolate Chip, Vanilla Chocolate Layer, Raspberry Swirl)
Cheesecake & Variety Cake.....\$2.98 per person
Dessert Bar.....\$4.95 per person
Includes a Colorful Variety of Flavor Filled Cakes and Cheese Cakes, Fresh Fruit, and Chocolate Fondue

Rental Item List (Pictures Online)

Audio & Visual Rental:

Podium.....	No Charge
Display Tables.....	No Charge
High Speed Internet.....	No Charge
Cordless Microphone.....	\$29.00
LCD Projector and Equipment	\$98.00
10' Diameter Screen.....	\$39.00
Portable Sound System (in place of DJ).....	\$195.00
Portable Sound System with DJ Lights.....	\$295.00
Easle.....	\$5.00

Ceremony Items:

Silver 3 light candelabra double ring unity	\$15.00
Silver 15 light spiral candle with globes (pair).....	\$60.00
Candles not included	
Silver 15 light candelabra Fan	\$30.00
Candles not included	
24" Display stands	\$5.00
38" Display stand	\$5.00
Unity candle lights	\$6.00
Topiary	\$25.00

Center Piece Items:

Votive pots.....	\$.50 each
Paneled votive holders	\$.50 each
Round votive holders	\$.50 each
4 1/2" rose bowl	\$.75 each
12" octagon mirrors	\$2.00 each
10" octagon mirrors.....	\$1.50 each
8" round mirrors	\$1.25 each
7" cylinder vases	\$1.50 each
10" cylinder vases	\$2.00 each
10" Square vases.....	\$2.00 each
Eiffel tower vases	\$2.50 each
5x5" bubble vase	\$1.75 each
Mason jars (pint).....	\$0.50 each
Mason jars (quart).....	\$0.75 each
Mason jars (quarter pint).....	\$0.25 each
Burlap runner.....	\$1.50 each
Wood cookie.....	\$1.50 each

Serving Items:

8 quart wine bucket with stand	\$5.00
3 gallon champagne fountain stainless steel	\$39.00

Vegetarian Options

Pasta Bar.....\$18.95
Caesar salad, garlic bread sticks, penne pasta, creamy alfredo sauce, marinara sauce

Veggie Steak Burger.....\$19.95
Smothered in mushroom gravy, served with our signature sage dressing, garlic mashed potatoes, and green beans

Brunch.....\$16.95
Baked cheese omelet, Belgium waffles, cheesy hash browns, seasonal fresh fruit

Appetizer & Dessert Stations.....\$15.95
Warm spinach and artichoke dip, fresh vegetable platter with ranch dipping sauce, fresh salsa with tortilla chips, colorful cheese and fruit platters, variety of cream filled cakes and cheesecakes