

# BANQUET & EVENT MENUS



All prices are subject to a 20% service charge.  
Service charge and prevailing taxes.  
Prices are subject to change without notice

# BANQUET & EVENT MENUS



## Breakfast

Continental Breakfast Buffets  
Priced Per Person/10 Guest Minimum  
Enhancement Options Available

### Resort Continental \$18

Assorted Chilled Juices  
Fresh Sliced Fruit Display  
Yogurt, Assorted Berries & Granola  
Assorted Muffins, Danishes, Croissants, Doughnut Holes, Breakfast Pullman Breads, Cinnamon Rolls  
Butter, Assorted Jams, Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

### Executive SLR Continental \$23

Assorted Hot Breakfast Sandwiches  
Fresh Sliced Fruit Display  
Yogurt, Assorted Berries & Granola  
Assorted Muffins, Danishes, Croissants, Doughnut Holes, Breakfast Pullman Breads, Cinnamon Rolls  
Butter, Assorted Jams, Cream Cheese  
Assorted Cereals, 2%, Whole, and Oat Milk  
Irish Oatmeal, Brown Sugar, with Raisins & Honey  
Assorted Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

**All prices are subject to a 20% service charge.  
Service charge and prevailing taxes.  
Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Breakfast

Breakfast Buffets  
Priced Per Person/10 Guest Minimum  
Enhancement Options Available

### Sunrise Breakfast Buffet \$28

Scrambled Eggs with Shredded Cheese  
Potatoes O'Brien  
Buttermilk Biscuits & Country Sausage Gravy  
Applewood Smoked Bacon, Pork Sausage Link, Pork Sausage Patties (Vegetarian Product Available)  
Selection of Fruit Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

### Grand Laker Breakfast Buffet \$36

Seasonal Fruit Display  
Scrambled Eggs with Shredded Cheese  
Potatoes O'Brien  
Buttermilk Biscuits & Country Sausage Gravy  
Applewood Smoked Bacon, Pork Sausage Link, Pork Sausage Patties (Vegetarian Product Available)  
Assorted Muffins, Danishes, Breakfast Pullman Breads  
Belgium Waffles with Seasonal Berries, Whipped Cream, Syrup  
Selection of Fruit Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

**All prices are subject to a 20% service charge.  
Service charge and prevailing taxes.  
Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Breakfast

Breakfast Buffets  
Priced Per Person/10 Guest Minimum  
Enhancement Options Available

### Breakfast Buffet Enhancements Continued...

Smoked Salmon \$16/Person

Atlantic Smoked Salmon, Cream Cheese, Capers, Hard Boiled Eggs, Diced Onions, Diced Tomatoes, Toasted Bagels

Omelette Station \$14/Person (Plus \$100 Chef Attendant Fee/2 hour minimum/20pp)

Fresh Farm Eggs, Egg Whites, Mushrooms, Green Onions, Tomatoes, Bell Peppers, Jalapenos, Ham, Bacon Bits, Cheddar Cheese, Swiss Cheese, Salsa

Hot Steel Cut Oatmeal \$6/Person

Raisins, Dried Cranberries, Dried Cherries, Pecans, Brown Sugar, Cinnamon, Honey, Milk

Oven Baked Mini Quiches \$6/Person

Ham & Cheese, Spinach & Cheese, Cheese

Fresh Baked Cinnamon Rolls \$4/Person

Giant House Made Cinnamon Rolls

Build Your Own Breakfast Burrito \$12/Person (Plus \$100 Chef Attendant Fee/20pp)

Large Flour Tortilla, Scrambled Eggs, Bacon Bits, Chorizo, Sausage, Hash Browns, Diced Onions, Diced Tomatoes, Olives, Mushrooms, Green Onions, Bell Peppers, Jalapenos, Shredded Fiesta Blend Cheese, Pico De Gallo, Salsa, Sour Cream, Cilantro

Yogurt Parfaits \$5/Person

Vanilla Yogurt, Fresh Berries, Granola, Honey

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Breakfast

Plated Breakfast

Priced Per Person/10 Guest Minimum

To Make these Plated Breakfast a Buffet please add \$5.00 per person

### Plated Breakfast

Start of Day Breakfast                      \$18/Person

Yogurt Parfait, Sliced Seasonal Fruit, Muffin of the Day, Fruit Juice, Assorted Hot Tea, Coffee

Heart Healthy                                      \$21/Person

Scrambled Egg Whites, Sliced Tomatoes, Turkey Bacon, Turkey Sausage, English Muffin, Fruit Juice, Assorted Hot Tea, Coffee

SLR Breakfast                                      \$24/Person

Scrambled Eggs, Potatoes O'Brien, Applewood Smoked Bacon, Biscuits & Country Sausage Gravy, Fruit Juice, Assorted Hot Tea, Coffee

Anchor Breakfast                                \$30/Person

Scrambled Eggs, Potatoes O'Brien, Applewood Smoked Bacon and Sausage Link, Pancakes with Syrup, Fresh Seasonal Fruit, Fruit Juice, Assorted Hot Tea, Coffee

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Beverage Service

### Beverage Break Service

All Day Beverage Service \$16/Person  
Freshly Brewed Regular, Decaf Coffee  
Assorted Bottled Teas (Unsweetened, Sweet)  
Bottled Coca-Cola (Coke, Diet Coke, Sprite, Dr. Pepper & Dr. Pepper)  
Hot International Teas  
Bottled Water and Bottled Sparkling Water

Morning Beverage Service \$8/person  
Chilled Fruit Juices (Orange, Cranberry, Pineapple, Apple)  
Fresh Regular and Decaffeinated Coffee  
Assorted Hot Teas  
Whole Milk/2% Milk/Silk/Almond

Afternoon Beverage Service \$8/Person  
Assorted Bottled Teas (Unsweetened, Sweet)  
Bottled Coca-Cola (Coke, Diet Coke, Sprite, Dr. Pepper & Dr. Pepper)  
Bottled Water and Bottled Sparkling Water

**All prices are subject to a 20% service charge.  
Service charge and prevailing taxes.  
Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Snack/Beverage Items

### Beverages

Freshly Ground Starbucks Regular and Decaffeinated Coffee	\$80/1.5 Gallons
House Blend Coffee	\$40/1 Gallon
Natural Lemonade, Iced Tea, Sweet Iced Tea, Fruit Punch	\$40/1 Gallon
Whole Milk, 2% Milk	\$5/Carton, \$16/Carafe
Spiced Apple Cider, Hot Chocolate	\$5/Package, \$40/Gallon
Coca-Cola 20 oz. Bottles	\$4/Bottle
Still and Sparkling Water	\$4/Bottle
Energy Drinks	\$6/Drink
Powerade/Gatorade	\$6/Drink
Iced Tea Assorted Flavors	\$4/Bottle
Assorted Juice Assorted Flavors	\$5/Bottle

### Snacks

Mixed Whole Seasonal Fruit	\$20/Dozen
Breakfast Croissants	\$49/Dozen
Breakfast Chocolate Croissants	\$58/Dozen
Doughnut Holes	\$56/Dozen
Fresh Doughnuts Assorted	\$40/Dozen
Assorted Flavored Bagels w/ Cream Cheese	\$57/Dozen
Muffins Assorted	\$57/Dozen
Danish Assorted	\$57/Dozen
Yogurt Parfaits	\$57/Dozen
S'mores ( 4 per order)	\$8/Order

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Snack Items

### Break/Snack Items Continued.....

#### Snacks

Assorted Cookies	\$56/Dozen
Chocolate Fudge Brownies	\$56/Dozen
Assorted Snacks, Chex Mix, Kettle Potato Chips	\$5/Bag
Granola Bars	\$5/Each
Power Bars Kind	\$4/Each
Popular Candy Bars Assorted	\$5/Each
Assorted Ice Cream Treats	\$57/Dozen
Trail Mix	\$4/Bag
Peanuts (Roasted, Spicy, Salted)	\$4/Bag.
Mixed Nuts	\$28/Lbs.
Individual Bags of Trail Mix	\$4/Bag
Soft Bavarian Pretzel (Cheese Sauce)	\$60/Dozen

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**



# BANQUET & EVENT MENUS



## Break Service

Priced Per Person/15 Guest Minimum

### Signature Breaks

#### Sweet Treats

\$16/Person

Freshly Baked Assorted Cookies, Assorted Cupcakes, Fudge Brownies, Trail Mix, Assorted Candy Bars

#### Nature's Break

\$17/Person

Vegetable Crudités with Assorted Dips, Roasted Garlic Hummus with Pita Points, Whole Fresh Fruit, Assorted Nuts, Bran Muffin

#### Movie Concession Stand

\$20/Person

Buttered Popcorn, Jumbo Soft Pretzels, Individual Bags of Assorted Potato Chips, Nacho Cheese Dip, French Onion Dip, Peanuts, Trail Mix, Mini Corndog Bites (w/Ketchup & Mustard), Assorted Candy Bars

#### The Hiker

\$13/Person

Freshly Popped Popcorn, Cheesy Goldfish, Trail Mix, Granola Bars, Pretzel Sticks, Candy Bars

#### Ice Cream Parlor

\$15/Person

Vanilla and Chocolate Ice Cream, Hot Fudge, Caramel, Cherries, Strawberry Compote, Pineapple Compote, Butterfinger Pieces, Baby Ruth Pieces, Crunch Pieces, Reese's Pieces, Crushed Nuts, Whipped Cream

#### The Bandito

\$16/Person

House Made Tortilla Chips, Fire Roasted Salsa, Guacamole, Chili Con Queso/Queso

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Boxed Lunches

Boxed Lunch  
Priced Per Person/10 Guest Minimum

### Box Lunches

(Choose Either Turano Sub Roll or Wrap/Kettle Chips/ Cookie/Whole Fruit/Bottled Water or Soda)

Deli Ham & Swiss Cheese \$20/Person  
Deli Ham, Swiss Cheese, Dijon Aioli, Beef Steak Tomatoes, Bibb Lettuce, Purple Onion, Dill Pickle Spear

Deli Turkey & Gouda Cheese \$20/Person  
Deli Turkey Breast, Gouda Cheese, Cranberry-Pepper Aioli, Purple Onion, Beef Steak Tomatoes, Bibb Lettuce, Dill Pickle Spear

Smoke House Roast Beef & Aged Irish Cheddar \$20/Person  
Shaved Slow Smoked Roast Beef, Age Irish Cheddar, Horseradish-Chive Aioli, Beef Steak Tomatoes, Bibb Lettuce, Purple Onion, Dill Pickle Spear

Italian Grinder \$20/Person  
Salami, Shaved Ham, Pepperoni, Provolone Cheese, Oil & Vinegar, Shredded Lettuce, Beef Steak Tomatoes, Black Olives, Banana Peppers, Purple Onion, Dill Pickle Chips

Garden Fresca \$20/Person  
Grilled Portobella Mushroom, Feta Cheese, Sundried Tomatoes, Cucumber, Kalamata Olives, Baby Spinach, Greek Vinaigrette

\*Make any Sandwich or Wrap Gluten Free by asking your Sales Representative.

**All prices are subject to a 20% service charge.  
Service charge and prevailing taxes.  
Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Boxed Salads

Boxed Salad  
Priced Per Person/10 Guest Minimum

### Boxed Salads

(Served with Assorted Crackers/ Cookie/Whole Fruit/ Bottled Water or Soda)

Grilled Chicken Caesar Salad \$18/Person  
Grilled Chicken Breast Sliced, Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Greek Salad w/ Chicken \$18/Person  
Grilled Chicken Breast, Romaine Lettuce, Kalamata Olives, Red Onions, Heirloom Cherry Tomatoes, Pepperoncini, Cucumbers, Feta Cheese, Athena Greek Dressing

Cobb Salad \$18/Person  
Grilled Chicken, Spring Mix, Blue Cheese, Bacon Bits, Avocado, Corn, Boiled Eggs, Heirloom Cherry Tomatoes, Red Onions, Choice of Dressing

Chef Salads \$18/Person  
Spring Mix, Black Forrest Ham, Smoked Turkey, Cheddar Cheese, Heirloom Cherry Tomatoes, Cucumbers, Black Olives, Shredded Carrots, Red Onions, Boiled Egg, Garlic Croutons, Choice of Dressing

\*Make any salad vegetarian or Gluten Free by asking your Sales Representative.

\*Available Dressings, Ranch, Bleu Cheese, Italian, Balsamic, Thousand Island

**All prices are subject to a 20% service charge.  
Service charge and prevailing taxes.  
Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Hors d'oeuvres

All Prices Are Per Dozen. Two Dozen Minimum on Each Item. Butler Passed Item Will Be an Additional \$4 Per Dozen.

### Cold & Hot Hors d'oeuvres

Black & Blue Crostini	\$45
Assorted Mini Quiche	\$36
Caprese Skewers	\$30
Tomato Bruschetta	\$28
Brie En Croute	\$30
Chicken Salad Profiteroles	\$30
Bloody Mary Shrimp Shooters	\$42
Smoked Salmon Crostini	\$38
Apricot Canapes	\$30
Assorted Flatbreads	\$36
Loaded Baby Bakers	\$24
Spring Rolls	\$36
Teriyaki Meatball	\$30
Stuffed Mushrooms	\$36
Thai Chicken Satay	\$30
Coconut Shrimp	\$36
Bacon Wrapped Scallops	\$45
Mini Crab Cakes	\$45
Spanakopita	\$26
Mini Beef Wellingtons	\$42
Green Chili Pork Quesadillas	\$36
Pulled Pork BBQ Sliders	\$36
Ham & Cheese Sliders	\$36

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Hors d'oeuvres

All Dips Are Served with Your Choice of Potato or Tortilla Chips. Each order serves 25 People.

### Dips

Spinach Artichoke Dip	\$150
Buffalo Chicken Dip	\$150
Spicy Crab Pimento Dip	\$225
Roasted Garlic & Red Pepper Hummus	\$140
French 3 Onion Dip	\$125
Mexican Duo Dip (Queso & Fire Roasted Salsa)	\$200
House made Guacamole	\$200
7-Layer Dip	\$150
Loaded Baked Potato Dip	\$135
Beer Cheese Dip w/Pretzel Sticks	\$125
Cracker Corn Dip	\$125
Butterfinger Dip w/Vanilla Wafers	\$135
Cookie Dough Dip w/Vanilla Wafers	\$125

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Displays & Platters

Displays & Platters Prices Based on Two Pieces Per Guest.

Displays & Platters	25pp	50pp	100pp
Domestic & International Cheese Board Chutney, Vegetables, Crackers	\$175	\$250	\$360
Fresh Fruit & Berries Sliced Melon, Strawberries, Pineapples, Grapes, Seasonal Berries	\$150	\$235	\$325
Crudit� Display Assorted Fresh Veggies, Yogurt Herb Dip & Buttermilk Ranch	\$150	\$235	\$325
Antipasto Platter Marinated Mediterranean Vegetables, Olives, Charcuterie, Nuts, Cheese	\$190	\$275	\$400
Charcuterie Platter Black Forest Ham, Cured Meats, Capers, Mustard	\$175	\$250	\$360
Smoked Salmon Atlantic Smoked Salmon, Capers, Onion, Tomatoes, Hard Boiled Eggs, Dill Cream Cheese, Bagels	\$200	\$400	\$800
Shrimp Cocktail Cocktail Shrimp, Lemon, Cocktail Sauce, R�moulade Sauce	\$250	\$500	\$1000
Monkey Island Chicken Platter Crispy Fried Chicken Wings, Assorted Sauces, Carrots, Celery	\$150	\$300	\$600
Oyster on the Half Shell Lemons, Cocktail/Horseradish/Mignonette/Hot Sauce/Crackers	\$MKP	\$MKP	\$MKP

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Hors d'oeuvres

Priced Per Person/15 Guest Minimum

All Stations Require Chef Fee of \$100 per station

### Action Stations

#### Ultimate Pasta Station

\$20/Person

Penne/Linguine/Cheese Tortellini Pastas, Marinara/Alfredo/Scampi Sauces,  
Grilled Chicken/Italian Meatballs/Shrimp, Parmesan Cheese, Basil, Bread Sticks

#### Mac & Cheese Bar

\$17/Person

Italian/American Cheese Sauces, Grilled Shrimp/Grilled Chicken/Bacon/Hamburger  
Meat, Fried Onions/Roasted Red Peppers/Scallions/Jalapenos/Broccoli

#### Street Tacos

\$17/Person

Chicken/Pork/Beef/Shrimp, Flour/Corn Tortillas, Consume, Pico De Gallo, Fire Roasted  
Salsa, Queso Fresco, Shredded Cabbage, Cilantro, Diced Onion, Jalapeno-Avocado Crema

#### Baked Potato Station

\$18/Person

Jumbo Bakers, Cheddar/Jack/Queso/Blue Cheese, Fried Chicken/BBQ Pulled Pork/  
Bacon/Shrimp/Smoked Brisket/Smoked Sausage, Ranch Dressing, BBQ Sauce,  
Scallions, Jalapenos, Corn, Broccoli

#### Ramen Bar

\$21/Person

Chinese Ramen Noodle/Rice Noodle, Beef/Pork/Vegetable Broth, Pork Loin/Beef/Shrimp/  
Tofu, Soft Boiled Eggs, Basil, Bean Sprouts, Scallions, Cilantro, Shredded Carrots,  
Mushrooms, Peanuts, Bamboo Shoots, Thai Chili, Lime, Condiments

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Carving Stations

Priced Per Person/15 Guest Minimum – All Stations require a Chef at \$100.00 per station

### Carving Station

Herb Roasted Prime Rib of Beef \$425/Serves 30pp  
Au Jus, Creamy Horseradish Sauce, Assorted Rolls

Beef Tenderloin \$325/Serves 20pp  
Herb Crusted, Creamy Horseradish Sauce, Demi Glacé, Assorted Rolls

Smoked Turkey Breast \$140/Serves 25pp  
Pecan & Applewood Smoke, Honey-Jalapeno Mustard BBQ Sauce,  
Assorted Rolls

Smoked Brisket \$195/Serves 25pp  
Special Spice Blend, BBQ Sauce, Creamy Horseradish Sauce,  
Assorted Rolls

Stuffed Pork Tenderloin \$90/Serves 30pp  
Special Spice Blend, Sticky Glaze, Assorted Rolls

Salmon En Croute \$200/Serves 20pp  
Maple Mustard Glazed Side of Salmon, Puff Pastry, Rosemary

Rotisserie Chicken \$40/Serves 4pp  
Rosemary-Garlic Butter Roasted Whole Chickens, Jus, Fingerling  
Potatoes

Whole Pig \$500/Serves 40pp  
Whole Roasted Hog, BBQ Sauce, Grilled Pineapples

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**



# BANQUET & EVENT MENUS



## Hooray Packages

All Hooray Dinners include a Shangri-la Salad and a Dessert.

15 Guest Minimum – All Hooray Packages require a Chef Fee at \$100.00 per chef and a \$500.00 Hooray Grill Fee

### Hooray Packages

#### Oklahoma Hooray

\$41/Person

Smoked Brisket, Pork Butt, Quartered Chicken, Skillet Potatoes, Skillet Corn  
Assorted Rolls, BBQ Sauces

#### Fiesta Hooray

\$36/Person

Skirt Steak, Chicken, Shrimp, Tortillas, All Condiments, Mexican Street Corn  
Stuffed Roasted Poblano Peppers, Frijoles Negros

#### Seafood Extravaganza Hooray

\$MKT/Person

Grilled Lobster Tails, Fire Roasted Oysters, Shrimp Skewers, Salmon  
Roasted New Potatoes and Corn, Assorted Rolls, Drawn Butter

#### Red Meat Hooray

\$75/Person

Grilled Filets of Beef, Tri Tip Beef, Beef & Vegetable Kabobs, Baked Potatoes, Grilled  
Bacon Wrapped Asparagus, Assorted Rolls

#### Backyard Hooray

\$31/Person

Hamburgers, Hot Dogs, Grilled Chicken Breast, Potato Chips, Potato Salad, Baked Beans  
Buns, All Condiments

#### German Hooray

\$36/Person

Polish Sausages, Brats, Hot Links, Andouille, Frankfurters, Grilled Onions & Peppers, Buns,  
German Potato Salad, Fried Potatoes, Sauerkraut, Roasted Brussel Sprouts, All Condiments

#### Vegetarian Hooray

\$31/Person

Grilled Onions/Bell Peppers/Jalapenos/Tomatoes/Squash/Zucchini/Asparagus, Baked Sweet Potatoes,  
Couscous, Herb Jasmine Rice, Marinated Portobello Mushrooms

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Themed Buffets

Priced Per Person/20 Guest Minimum

Buffets Include: Iced Tea/Bottled Water/Regular & Decaffeinated Coffee

### Themed Buffet

#### Bodies by BBQ

\$42/Person

Brisket/Pork Butt/Smoked Sausage/Chicken, Baked Beans, Potato Salad  
Cole Slaw, Corn on the Cob, Relish Tray, Fruit Cobbler, All Condiments

#### Road to Hana Luau

\$47/Person

Pulled Maui Pork/Teriyaki Beef/Shoyu Chicken/Grilled Mahi-Mahi, Kula  
Green Salad, Baked Sweet Potatoes, Island Quinoa Salad, Plantain Chips,  
Avocado-Mango Salsa/Pineapple-Mango Chutney, Pineapple Upside Down Cake

#### Back Yard Cook Out

\$32/Person

Hamburgers, Hot Dogs, Meat Chili, Baked Beans, Potato Chips, Potato Salad,  
Coleslaw, All Condiments, Assorted Cookies & Brownies

#### The Rajun Cajun

\$42/Person

Shrimp/Andouille Sausage, Boiled Corn & Potatoes, Chicken & Sausage Jambalaya,  
Garden Salad, Bread Pudding

#### The Taste of Italy

\$38/Person

Spaghetti w/Meatballs, Chicken Alfredo w/Fettuccini, Sausage & Peppers w/Penne,  
Vegetable White Lasagna, Shrimp Scampi, Italian Salad, Cannoli's, Cheesecake

#### Sabor De Mexico

\$38/Person

Taco Bar, Steak & Chicken Fajita Bar, Nacho Bar, Refried Beans, Poblano-Cilantro Rice,  
Corn & Flour Tortilla, Tortilla Chips, Queso, Guacamole, Fire Roasted Salsa, All Condiments, Churros,  
Sopaipilla Cheesecake

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Buffets

Priced Per Person/15 Guest Minimum

Buffets Include: Iced Tea/Bottled Water/Regular & Decaffeinated Coffee

### Buffet Offerings

#### Single Buffet Offering

\$40/Person

Your Choice of One Salad, One Protein, One Starch, One Vegetable,  
One Dessert, Assorted Rolls

#### Duo Buffet Offering

\$52/Person

Your Choice of One Salad, Two Proteins, Two Starches, Two Vegetables,  
Two Dessert, Assorted Rolls

#### Trio Buffet Offering

\$70/Person

Your Choice of Two Salad, Three Proteins, Three Starches, Three Vegetables,  
Three Dessert, Assorted Rolls

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Plated

Priced Per Person/10 Guest Minimum

Plated Meals Include: Iced Tea/Bottled Water/Regular & Decaffeinated Coffee

### Plated Offerings

#### Single Plated Offering

\$42/Person

Your Choice of One Salad, One Protein, One Starch, One Vegetable,  
One Dessert, Assorted Rolls

#### Duo Plated Offering

\$62/Person

Your Choice of One Salad, Two Proteins, One Starch, One Vegetable,  
One Dessert, Assorted Rolls

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Wedding Packages

Priced Per Person/25 Guest Minimum/Butler Passed will be additional \$4/Person

Hors d'oeuvres/Buffets/Plated Include: Iced Tea/Bottled Water/Regular & Decaffeinated Coffee

### Hors d'oeuvre Package

#### Petit Hors d'oeuvre Package

\$52/Person

Your Choice of Four Hors d'oeuvres

#### Grand Hors d'oeuvre Package

\$59/Person

Your Choice of Six Hors d'oeuvres

Your Choice of One Action Station Hors d'oeuvres

### Buffet & Hors d'oeuvre Wedding Packages

#### Petit Buffet & Hors d'oeuvres Package

\$60/Person

Your Choice of One Salad, One Protein, One Starch, One Vegetable,

One Dessert, Assorted Rolls

Your Choice of Three Hors d'oeuvres

#### Grand Hors D'Oeuvre Package

\$80/Person

Your Choice of Five Hors d'oeuvres

Your Choice of One Salad, Two Proteins, Two Starches, Two Vegetables,

Two Dessert, Assorted Rolls

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Wedding Packages

Priced Per Person/25 Guest Minimum/Butler Passed will be additional \$4/Person

Hors d'oeuvres/Bufets/Plated Include: Iced Tea/Bottled Water/Regular & Decaffeinated Coffee

## Plated Dinner & Hors d'oeuvres Wedding Packages

### Petit Plated Dinner & Hors d'œuvre Package

\$65/Person

Your Choice of One Salad, One Protein, One Starch, One Vegetable,  
One Dessert, Assorted Rolls

Your Choice of Three Hors d'oeuvres

### Grand Hors Plated Dinner & Hors D' Oeuvres Package

\$85/Person

Your Choice of Five Hors d'oeuvres

Your Choice of One Salad, One Protein, One Starch, One Vegetable,  
One Dessert, Assorted Rolls

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Buffet & Plated Selections

### Salads

#### Shangri-La Salad

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Shredded Carrots, Black Olives  
Shredded Cheese, Croutons, Assorted Dressings

#### Caesar Salad

Romaine Lettuce, Parmesan Cheese, Crouton, Caesar Dressing

#### Wedge Salad

Baby Iceberg Lettuce, Chopped Tomatoes, Bacon Crumbles, Blue Cheese Crumbles,  
Assorted Dressings

#### Spinach Salad

Baby Leaf Spinach, Cherry Tomatoes, Red Onion, Dried Cranberries, Almonds, Goat Cheese, Assorted Dressings

#### Caprese Salad

Heirloom Cherry Tomatoes, Buffalo Mozzarella Balls, Basil, Balsamic Reduction, Olive Oil

#### Harvard Salad

Mixed Greens w/Kale, Apple, Pear Cranberries, Pecans, Cranberry Vinaigrette

#### Seasonal Salad

Chef's Choice of Salad based on the Season

## Buffet & Plated Selections

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Proteins

- Cherry Wood Smoked Pork Tenderloin w/Cherry Pork Demi-Glace
- Garlic-Herb Roasted Chicken w/Chicken Jus
- Grilled Salmon w/Dill Beurre Blanc
- Grilled Sirloin of Beef w/Roasted Shallot Bordelaise
- Grilled Mahi Mahi w/Tropical Salsa
- Chicken Picatta w/Lemon-Caper Butter Sauce
- Thai Pork Medallions w/Sweet Basil Sauce
- Hanger Steak w/Chimichurri Sauce
- Halibut w/Creamed Leeks (Add \$15/Person)
- Filet of Beef Tenderloin w/Wild Mushroom Demi-Glace (Add \$16/Person)
- Creole Double Pork Chop w/Andouille Stuffing and Cream Sauce (Add \$12/Person)
- Lobster Tail w/Compound Butter (Add \$MKP)
- Jumbo Shrimp Scampi (Add \$10/Person)
- NY Strip w/Bourbon Butter (Add \$14/Person)
- Maryland Crab Cake w/Rémoulade Sauce (Add \$15/Person)

Please Inquire for Vegetarian Options

## Buffet & Plated Selections

**All prices are subject to a 20% service charge.  
Service charge and prevailing taxes.  
Prices are subject to change without notice**



# BANQUET & EVENT MENUS



## Starches

- Roasted Garlic Mashed Potatoes
- Roasted Herb Fingerling Potatoes
- Roasted Baby Bakers
- Loaded Sweet Potato Casserole
- Au Gratin Potatoes
- Wild Rice Pilaf
- Steamed Jasmine Rice
- Spanish Rice
- Mac & Cheese
- Roasted Garlic-Sun Dried Tomato Orzo
- Garlic-Butter Fettuccine
- Mediterranean Couscous
- Cauliflower Puree
- Wild Mushroom Risotto
- Polenta
- Smoked Cheddar Grits
- Colcannon
- Gnocchi

## Buffet & Plated Selections

**All prices are subject to a 20% service charge.  
Service charge and prevailing taxes.  
Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Vegetables

- Seasonal Vegetables
- Roasted Red Pepper Green Beans
- Roasted Butter Corn
- Grilled Marinated Asparagus
- Sauteed Garlic-Herb Mushrooms
- Roasted Tomatoes and Shallots
- Roasted Broccolini
- Sauteed Summer Squash Medley
- Roasted Brussel Sprouts
- Tri-Colored Honey Glazed Carrots
- Grilled Vegetable Medley
- Stir Fry Vegetables
- Buttered Spaghetti Squash
- Cheddar Broccoli
- Zucchini Provencal

## Buffet & Plated Selections

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Desserts

- Pineapple Upside Down Cake
- Coconut Cream Pie
- Chocolate Peanut Butter Cake
- NY Cheesecake
- Key Lime Pie
- New Orleans Bread Pudding w/Bourbon Anglaise
- Cannoli
- Chocolate Fudge Cake
- Carrot Cake
- Fudge Brownie with Whipped Cream
- Apple Pie
- Sopapilla Cheesecake

## Hosted Bars

Priced Per Drink/2-Hour Minimum Service/Bartender Fee \$75 per Hour per Bar

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



If Host Bar Sales Exceed \$500 per Hour per Bar, Bartender Fees will be Waived.

## Hosted Bars

### Silver Bar

Well Liquor	\$6/Drink
House Wine	\$6/Drink
Domestic Beer	\$4/Bottle
Import Beer	\$5/Bottle

### Gold Bar

Call Liquor	\$8/Drink
Call Wine	\$8/Drink
Domestic Beer	\$4/Bottle
Import Beer	\$5/Bottle

### Platinum Bar

Premium Liquor	\$10/Drink
Premium Wine	\$10/Drink
Domestic Beer	\$4/Bottle
Import Beer	\$5/Bottle

## Cash Bars

Priced Per Drink/2-Hour Minimum Service/Bartender Fee \$75 per Hour per Bar

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



If Cash Bar Sales Exceed \$500 per Hour per Bar, Bartender Fees will be Waived

## Cash Bars

### Silver Bar

Well Liquor	\$7/Drink
House Wine	\$7/Drink
Domestic Beer	\$4/Bottle
Import Beer	\$5/Bottle

### Gold Bar

Call Liquor	\$9/Drink
Call Wine	\$9/Drink
Domestic Beer	\$4/Bottle
Import Beer	\$5/Bottle

### Platinum Bar

Premium Liquor	\$11/Drink
Premium Wine	\$11/Drink
Domestic Beer	\$4/Bottle
Import Beer	\$5/Bottle

## Keg Beer & Wine by the Bottle

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**

# BANQUET & EVENT MENUS



## Keg Beer

Full Keg Domestic	\$275/Keg
Full Keg Import	\$350/Keg
Pony Keg Domestic	\$225/Keg
Pony Keg Import	\$300/Keg

## Wine by the Bottle

White Wine Selections	(Ask for Selection and Price)
Red Wine Selections	(Ask for Selection and Price)
Rose Wine Selections	(Ask for Selection and Price)
Champagne/Sparkling Wine Selections	(Ask for Selection and Price)

Audio Visual/Support Equipment  
Computer Video Equipment

All prices are subject to a 20% service charge.  
Service charge and prevailing taxes.  
Prices are subject to change without notice

# BANQUET & EVENT MENUS



LCD Video Data Projection w/Screen	\$250
Sound Patch for Laptop (Small Room)	\$25
DVD/CD Player	\$60
Wireless Handheld Mouse (Replacement cost \$100)	\$40
Teleconference Package (Webcam, Mics, Cables, Screen, LCD Projector)	\$350
Private Network w/Wi-Fi	\$100

## Support Items

10'x6' Drop Down Screen	\$110
Portable Sound System	\$150
White Board w/Dry Erase Markers	\$30
A-Frame Easels	\$5
Flip Chart Kit (Easel/Pad/Markers)	\$45
Flip Chart Pad	\$25
Flip Chart w/Post It Paper	\$50
Staging 4'x8' Section	\$35
Show Power	\$125
50ft VGA Cable	\$40
100ft VGA Cable	\$60
Audio/MP3 Patch	\$10
4-Channel Mixer	\$45
Technician Fee	\$35 per hour

## Audio Visual/Support Equipment Microphone Equipment

All prices are subject to a 20% service charge.  
Service charge and prevailing taxes.  
Prices are subject to change without notice

# BANQUET & EVENT MENUS



Wireless Handheld Microphone	\$90
Wireless Lavalier Microphone	\$90

## Meeting Accessories

Extension Cord (Replacement Cost \$25)	\$10
6' Power Strip (Replacement Cost \$25)	\$10
Laser Pointer (Replacement Cost \$100)	\$40
Duct Tape/Roll	\$12

## Exhibit Items

Exhibit Tables (5'x50")	\$25
Electrical Table w/Electricity (5'x50")	\$50
Electrical Patch-In Fee	\$25

## Pipe & Drape

Per Linear Length/Per Foot 8' High	\$3.50/Linear Foot
Per Linear Length/Per Foot 16' High	\$6/Linear Foot
Exhibit Booth Setup	\$50/Booth
Banners Hung	\$20
Speaker Telephone	\$50

## Dance Floor

Small Dance Floor 16'x16'	\$150
Large Dance Floor 20'x20'	\$200

## Catering Guidelines:

- All pricing are subject to service charge (currently 20%) and applicable sales tax (currently 5.9%) and alcohol sales tax (13.5% currently) unless group provides Oklahoma State Sales Tax Exemption Certificate.

**All prices are subject to a 20% service charge.**

**Service charge and prevailing taxes.**

**Prices are subject to change without notice**



# BANQUET & EVENT MENUS



- Meal guarantees are required a minimum of 72 hours/3 business days prior to the event. If a meal guarantee is not received, the anticipated amount of guest will become the meal guarantee. Shangri-La Resort prepares food for 5% over the guarantee.
- **Shangri-La Resort will not package food for removal from the premises nor allow guests to remove food from the premises.**
- A minimum guarantee of 20 guests is required for buffet service.
- For events that are scheduled outdoors, Shangri-La Resort will have a backup location. A representative of the Sales or Catering Department will coordinate with group/guests in inclement weather situations.
- All function locations are subject to change.
- **All food and beverage served and consumed in public spaces on the Shangri-La Campus must be provided by Shangri-La.**
- **NO OUTSIDE ALCOHOL CAN BE BROUGHT ON SHANGRI-LA PROPERTY.**
- All pricing is subject to change. Prices are confirmed sixty (60) days prior to the event, via Banquet Event Order (BEO).
- Guest will assume all responsibility for their property while on site.

All prices are subject to a 20% service charge.  
Service charge and prevailing taxes.  
Prices are subject to change without notice