



Catering Menu

EMBASSY SUITES BY HILTON
INDIANAPOLIS DOWNTOWN



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Please keep in mind when browsing our menus...

-Pricing is per guest unless otherwise noted.

-All food & beverage purchases are subject to 9% local sales tax and 25% service charge. Prices are subject to change without notice.

-Pricing on buffets includes a 1 and 1/2 hour service window. For an additional hour, \$7/person will be added to the buffet.

-Buffets have a minimum of 25 guests. Buffets for less than 25, will be subject to a \$10/person service charge.

-All Breaks are served for 1 hour and pricing is per guest.

-For Plated Meals, groups may choose up to 1 (one) plated menu item per meal. Additional plated meal options will require a \$10/person service charge. Alternate meal options will be provided for those with dietary restrictions. All meals are served w/ Iced Tea, Iced Water & Dessert.

-Action Stations & Displays can be added on to an existing buffet, but are not sold A La Carte. A chef attendant fee of \$150 will apply to all enhancement stations.

-À La Carte Hors D'oeuvres are priced per piece with a minimum of 30 pieces per order. The Classic Hors D'oeuvres Package is priced per person with a 1 1/2 hour serving window.

-One Bartender is required per every 75 guests. Bartender Fees: \$75/hour, per bartender. All Hosted Bars include Assorted Soft Drinks, Mixers & Bottled Water. All Hosted Bar Packages are priced per person.

-We will always accommodate dietary restrictions to the best of our ability, or provide another option for guests. Please ask your Service Manager about any necessary modifications to your menus.

All Day Packages

Beverage Packages

AM BEVERAGE BREAK | \$24

Bottled Waters

Freshly Brewed Coffee & Herbal Tea

service for up to two hours

HALF DAY BEVERAGE BREAK | \$29

Freshly Brewed Coffee & Herbal Tea

Assorted Soft Drinks & Bottled Waters

service for up to four hours

FULL DAY BEVERAGE BREAK | \$37

Freshly Brewed Coffee & Herbal Tea

Assorted Soft Drinks & Bottled Waters

service for up to eight hours

ENHANCEMENTS

Starbucks or Lavazza Cold Brew Coffee | \$8/Bottle

Perrier Sparkling Water | \$7/Bottle

Red Bull | \$7/Can

Assorted Juices | \$6/Bottle

Gatorade | \$7/Bottle

Soft Drinks | \$6/Can

Bottled Water | \$6/Bottle

Freshly Brewed Coffee | \$90/Gallon

Freshly Brewed Iced Tea | \$70/Gallon

Lemonade | \$75/Gallon

The Suite Life | \$135

AM BREAK

Sliced Seasonal Fruit

Assorted Yogurts & Granola

Assorted Bagels w/ Cream Cheese

Served w/ Fruit Juices, Bottled Waters & Full Coffee Break

MID MORNING REFRESH

Assorted Granola Bars

Full Coffee Break

Soft Drinks & Bottled Water

LUNCH

Select 1 (one) Plated Meal Option for Groups of 24 or Less, *See Page 6*

Select 1 (one) Composed Buffet for Groups of 25 or More, *See Page 7*

PM BREAK

Choice of Garden Favorites Break, At The Movies Break or Suite & Salty Break, *See Page 5*

Refresh Full Coffee Break, Soft Drinks & Bottled Water

The Ambassador | \$105

AM BREAK

Assorted Muffins & Pastries

Served w/ Fruit Juices, Bottled Waters & Full Coffee Break

MID MORNING REFRESH

Full Coffee Break

Soft Drinks & Bottled Water

LUNCH

Select 1 (one) Plated Meal Option for Groups of 24 or Less, *See Page 6*

Select 1 (one) Composed Buffet for Groups of 25 or More, *See Page 7*

PM BREAK

Assorted Cookies, Brownies & Dessert Bars, *See Page 5*

Refresh Full Coffee Break, Soft Drinks & Bottled Water



Breakfast Buffets

Embassy Executive Continental | \$33

Sliced Seasonal Fruit & Berries
Assorted Bagels w/ Cream Cheese
Assorted Yogurts & Granola
Oatmeal w/ Accompaniments
Assorted Fruit Juices
Freshly Brewed Coffee & Herbal Tea

Good Morning Indianapolis Buffet | \$48

Sliced Seasonal Fruit & Berries
Assorted Yogurts & Granola
Assorted Pastries & Muffins
Choice of Applewood Smoked Bacon or Turkey Bacon
Choice of Sausage Patties or Chicken Sausage
Country Fresh Scrambled Eggs
Homestyle Potatoes
Chef's Choice of French Toast or Pancakes
Assorted Fruit Juices
Freshly Brewed Coffee & Herbal Tea

Healthy Start Buffet | \$40

Sliced Seasonal Fruit & Berries
Assorted Yogurts & Granola
Oatmeal w/ Accompaniments
Country Fresh Scrambled Eggs
Chicken Sausage
Sweet Potato Hash
Assorted Fruit Juices
Freshly Brewed Coffee & Herbal Tea

Additional Enhancements

Priced by the Dozen

Breakfast Sandwiches | \$70

Choice of Bacon, Sausage or Egg whites
w/ Spinach (VEG)

Choice of American, Swiss or Cheddar Cheese
Choice of English Muffin, Bagel or Croissant

Breakfast Burritos | \$80

Choice of Bacon or Sausage
Whole Wheat Tortilla, Eggs, Cheese, Potatoes,
& Salsa

Priced Per Guest

Biscuits & Gravy | \$6

Oatmeal w/ Accompaniments | \$5

Country Fresh Scrambled Eggs | \$5

Applewood Smoked Bacon | \$7

Homestyle Potatoes | \$5

Turkey Sausage, Chicken Sausage or Vegetarian

Protein Options | \$9

Waffles or French Toast | \$5

Breakfast Stations

*Stations can be added to any composed buffet.
A chef attendant fee of \$150 will apply to all
enhancement stations.*

Chef Attended Belgian Waffle Station | \$8

Chef Prepared Belgian Waffles. Served w/ Fresh
Berries, Whipped Cream & Maple Syrup

Chef Attended Omelet Station | \$10

Chef Prepared Omelets Made w/ Assorted
Vegetables & Toppings



Breaks

5

Brunch Break | \$23

Sliced Seasonal Fruit & Berries
Assorted Yogurts & Granola
Assorted Bagels w/ Cream Cheese

At The Movies | \$25

Freshly Popped Popcorn w/ Flavored Seasonings
Jumbo Soft Pretzels w/ Spicy Mustard & Warm Cheese
Assorted Candies & Candy Bars

Charcuterie Selection | \$32

Sliced Salami, Pepperoni & Prosciutto
Chef Selected Cheeses
Roasted Red Pepper Hummus w/ Pita Chips & Toasted Baguette
Gin-marinated Olives & Smoked Almonds

Garden Favorites | \$21

Sliced Seasonal Fruit w/ Yogurt Dipping Sauce
Crudité w/ House-made Dips
Roasted Red Pepper Hummus w/ Pita Chips

Hoosier Break | \$28

Breaded Tenderloin Sliders w/ Dijoinaise Dipping Sauce
Broad Ripple Chips
Fresh Baked Cookies
Triple XXX Root Beer

Suite & Salty | \$22

Chocolate Chunk Brownies
Chocolate Chip Cookies
Assorted Individual Chips & Pretzels

Finger Food Fiesta | \$35

Hand Breaded Chicken Fingers w/ Assorted Dipping Sauces
Vegetable or Chicken Quesadillas
Kettle Potato Chips
Dessert Bars

À La Carte Items

By the Dozen

Assorted Candy Bars | \$46
Assorted Cookies, Brownies or Dessert Bars | \$50
Assorted Whole Fruits | \$42
Chewy Granola Bars | \$40
KIND Bars | \$54
Cinnamon Rolls | \$46
Assorted Pastries & Muffins | \$47
Assorted Bagels w/ Cream Cheese | \$47
Assorted Yogurts | \$46
Assorted Individual Bags of Kettle Chips & Pretzels | \$45
Jumbo Soft Pretzels w/ Warm Cheese | \$44



Plated Lunches

Salads

Avocado Iceberg Wedge Salad | \$28

Iceberg Wedge Salad topped w/ Avocado, Tomato, Red Onion, Fried Onions, Applewood Bacon Bits & Blue Cheese Crumbles. Choice of Dressing & Garlic Breadstick

-Add Salmon | \$10

-Add Chicken | \$6

Classic Caesar Salad (VEG) | \$25

Romaine Lettuce topped w/ Croutons & Freshly Grated Parmesan. Served w/ Caesar Dressing & Garlic Breadstick

-Add Salmon | \$10

-Add Chicken | \$6

Strawberry Spinach Salad (VEG) | \$28

Fresh Spinach topped w/ Strawberries, Red Onion, Feta Cheese & Toasted Almonds. Choice of Dressing & Garlic Breadstick

-Add Salmon | \$10

-Add Chicken | \$6

Chop Salad | \$28

Romaine Lettuce topped w/ Bleu Cheese Crumbles, Red Onion, Celery, Bell Peppers, Applewood Bacon Bits & Hard Boiled Egg. Choice of Dressing & Garlic Breadstick

-Add Salmon | \$10

-Add Chicken | \$6

Sandwiches & Wraps

Traditional Club Sandwich | \$32

Turkey, Ham & Bacon on Multigrain Bread topped w/ American Cheese, Lettuce, Tomato & Onion.

Choice of Pasta Salad, Kettle Style Potato Chips, or Side Salad

Soup & Sandwich Combo | \$32

Choice of Sandwich & Cup of Soup

Sandwich Options (Select one):

Traditional Club Sandwich

Chicken Salad on Croissant

Roasted Vegetable Wrap w/ Hummus (VEG)

Four Cheese Panini (VEG)

Soup Options (Select one):

Smoked Tomato Bisque (VEG)

Broccoli Cheddar (VEG)

Chicken Noodle

Vegetable Soup (VEG)

Boxed Lunch | \$38

(Select up to 2 Sandwich Options)

Choice of Sandwich (*All Served w/ Lettuce, Tomato, Onion & Condiments*)

Italian Sub on Hoagie Bun

Turkey, Provolone & Avocado Wrap

Ham, Bacon & Swiss on Brioche Bun

Roasted Vegetable Wrap w/ Hummus (VEG)

Whole Fruit

Kettle Style Potato Chips

Fresh Baked Cookie

Bottled Water

Hot Sandwiches & Entrees

Breaded Tenderloin | \$32

Indiana Classic! Breaded Pork Tenderloin. Served on a Brioche Bun w/ Assorted Toppings. Choice of Pasta Salad, Kettle Style Potato Chips, or Side Salad

Angus Burger | \$32

Angus Beef Burger w/ American Cheese. Served on a Brioche Bun w/ Assorted Toppings. Choice of Pasta Salad, Kettle Style Potato Chips, or Side Salad

Grilled Chicken Sandwich | \$30

Grilled Chicken Topped w/ Bacon & Swiss Cheese. Served on a Brioche Bun w/ Assorted Toppings. Choice of Pasta Salad, Kettle Style Potato Chips, or Side Salad

Beyond Burger (VEG) | \$32

Vegan Beyond Burger. Served on a Brioche Bun w/ Assorted Toppings. Choice of Pasta Salad, Kettle Style Potato Chips, or Side Salad

Burrito Bowl | \$32

Choice of Fajita Veggies, Beef, Chicken or Shrimp (+2). Spanish Style Rice, Pinto Beans, Roasted Corn Salsa & Shredded Cheese. Served w/ Guacamole & Sour Cream on the Side

Citrus Salmon Bowl | \$36

Citrus Grilled Salmon Served w/ House Quinoa Blend, Sautéed Spinach & Roasted Vegetables.

Lunch Buffets

City Market Deli | \$48

Choice of 1 (one) Soup Option:

- Smoked Tomato Bisque
- Broccoli Cheddar
- Chicken Noodle
- Vegetable Soup

Choice of 1 (one) Salad:

- Classic Caesar Salad
- Mixed Greens Salad w/ Cucumber, Tomato, Croutons & Shredded Cheese
- Spinach Salad w/ Tomato, Feta Cheese, Bacon & Pecans

Sandwich Selections:

- Ham, Turkey and Roasted Vegetables
- Choice of Chicken Salad or Pasta Salad
- Assorted Breads & Croissants
- Assorted Toppings

Fresh Baked Cookies

Italian Affair | \$50

- Home-style Lasagna (Vegetarian option available)
- Chicken Piccata in a Lemon, Capers & Butter Sauce
- Classic Caesar Salad
- Italian Green Beans
- Garlic Breadsticks
- Selection of 1 (one) Dessert

La Boca Feliz | \$50

- Spanish Style Rice
- Flour Tortillas & Nacho Chips
- Seasoned Ground Beef
- Fajita Style Chicken
- Southwestern Mixed Greens Salad w/ Tomato, Cucumber, Corn, Tortilla Strips, Shredded Cheese & Southwestern Ranch
- Refried Beans
- Salsa, Pico De Gallo & Sour Cream
- Selection of 1 (one) Dessert

Summer Picnic | \$50

- Grilled Steak Burgers
- Grilled Chicken Breast
- Brioche Buns
- Assorted Cheese & Toppings
- Pasta Salad
- Garden Fresh Salad
- Kettle Style Potato Chips
- Selection of 1 (one) Dessert

Southern Classic | \$52

- Choice of BBQ Pulled Pork or Pulled Chicken Served w/ Brioche Buns
- Southern Style Fried Chicken
- Mixed Greens Salad w/ Cucumber, Tomato, Croutons & Shredded Cheese
- Green Beans
- Roasted New Red Potatoes
- Biscuits w/ Apple Butter
- Selection of 1 (one) Dessert

Spud Potato Bar | \$45

Baked Idaho Potatoes w/ Assorted Toppings

Choice of 2 (two) Salads:

- Classic Caesar Salad
- Mixed Greens Salad w/ Cucumber, Tomato, Croutons & Shredded Cheese
- Spinach Salad w/ Tomato, Feta Cheese, Bacon & Pecans

Choice of 2 (two) Soups:

- Smoked Tomato Bisque (VEG)
- Broccoli Cheddar (VEG)
- Chicken Noodle
- Vegetable Soup (VEG)

Dinner Rolls

Selection of 1 (one) Dessert

Dessert Options

- New York Cheesecake w/ Fresh Berries
- Flourless Chocolate Torte (GF) *(add \$2 per person)*
- Warm Apple Pie
- Assorted Fresh Baked Cookies
- Double Chocolate Cake
- Peach Cobbler
- Lemon Layer Cake

Your Choice Lunch Buffet



Two Entrees | \$54
Three Entrees | \$58

Salads | Select 1

Classic Caesar Salad
Mixed Greens Salad w/ Cucumber, Tomato, Croutons & Shredded Cheese
Spinach Salad w/ Tomato, Feta Cheese, Bacon & Pecans

Starch | Select 1

Roasted New Red Potatoes
Pasta Primavera
Homestyle Mashed Potatoes (Cauliflower Mash available)
House Quinoa Blend

Vegetable | Select 1

Green Beans
Parmesan Brussel Sprouts
Roasted Squash & Zucchini
Steamed Broccoli
Corn on the Cob

Desserts | Select 1-2

New York Cheesecake w/ Fresh Berries
Flourless Chocolate Torte (GF) *(add \$2 per person)*
Warm Apple Pie
Assorted Fresh Baked Cookies
Double Chocolate Cake
Peach Cobbler
Lemon Layer Cake

Entrées | Select 2-3

Chicken w/ Roma Tomatoes & Mozzarella
Chicken Piccata in a Lemon, Caper & Butter Sauce
Skirt Steak w/ Chimichurri
Grilled Salmon in a Garlic & Herb Cream Sauce
Eggplant Parmesan

Stationed Hors D'oeuvres

Classic Hors D'oeuvres Package | \$45 per person

Served for 1 1/2 hours

Select One (1) Chilled Hors D'oeuvres Option

Select Two (2) Hot Hors D'oeuvres Option

Domestic & Imported Cheese Display

A La Carte Hors D'oeuvres | priced per piece

Chilled Hors D'oeuvres

Turkey or Ham Pinwheels | \$4/piece

Veggie Pinwheels | \$3/piece

Caprese Skewers | \$4/piece

Bruschetta Medley on Toast Points | \$4/piece

Chilled Shrimp Served w/ St. Elmo's Cocktail Sauce | \$5/piece

Prosciutto Wrapped Grilled Asparagus Served w/ Aioli | \$4/piece

Smoked Salmon, Herbed Cream Cheese & Capers

on Crostini | \$7/piece

Charcuterie Spiral | \$6/piece

Hot Hors D'oeuvres

BBQ, Swedish or Sweet & Sour Meatballs | \$4/piece

Spring Rolls w/ Sweet Chili Sauce | \$4/piece

Chicken Wings tossed in Buffalo, BBQ or Sweet Chili Sauce | \$5/piece

Breaded Tenderloin Sliders w/ Dijonaise Dipping Sauce | \$6/piece

Grilled Chicken Skewers w/ BBQ Sauce | \$5/piece

Prime Rib Skewers w/ Horseradish Cream Sauce | \$9/piece

Vegetable Skewers | \$4/piece

Crab Cakes w/ Sriracha Remoulade | \$9/piece

Bacon Wrapped Sea Scallops | \$7/piece

Spanakopita | \$4/piece



Action Stations & Displays

10

Salad Bar | \$20

Romaine, Mixed Green & Iceberg Lettuce
Assorted Vegetables
Cheddar, Parmesan & Bleu Cheese Crumbles
Croutons, Hardboiled Eggs & Bacon Bits
Traditional Pasta Salad

Pasta Station | \$28

Assorted Made-to-Order Pasta
Marinara & Alfredo Sauce
Meatballs & Chopped Chicken
Grape Tomatoes, Mushrooms, Onions &
Bell Peppers
Parmesan Cheese
Chef attendant required

Street Tacos | \$32

Choice of 2 Protein Options: Chicken, Steak or
Shrimp
Corn & Flour Tortillas
Tortilla Chips
Black or Pinto Beans
Fresh Onion, Cilantro & Limes
Guacamole, Salsa Verde & Pico de Gallo
Chef attendant required

Mac & Cheese Bar | \$28

Creamy White Cheddar, Sharp Cheddar &
Pepper Jack
Smoked Bacon, Ham & Chicken Bits
Broccoli, Green Onion, Dried Tomatoes &
Bread Crumbs
Chef attendant required



Dinner Buffets

Pizzeria | \$52

Selection of 2 (two) Traditional Style Pizza
(Cheese, Pepperoni, Deluxe or Veggie)
Traditional Bone-in Wings tossed in Buffalo, BBQ
or Sweet Chili Sauce
Choice of Mixed Greens Salad or Classic Caesar
Salad
Garlic Breadsticks
Selection of 1 (one) Dessert

Notte Italiana | \$56

Home-style Lasagna (Vegetarian Option Available)
Chicken Parmesan w/ Fresh Mozzarella
Classic Caesar Salad
Roasted Zucchini & Squash
Garlic Breadsticks
Selection of 2 (two) Desserts

Indiana Summer Night | \$58

Grilled Steak Burgers
Baked Chicken (Bone-in)
Grilled Vegetable Skewers
Assorted Cheese & Toppings
Brioche Buns
Pasta Salad
Mixed Greens Salad w/ Cucumber, Tomato,
Croutons & Shredded Cheese
Kettle Style Potato Chips
Selection of 2 (two) Desserts

La Cena | \$56

Spanish Style Rice
Flour Tortillas & Chips
Choice of 2 Protein Options:
Seasoned Ground Beef
Fajita Style Chicken
Fajita Style Shrimp
Fajita Vegetables
Southwestern Mixed Greens Salad w/ Tomatoes,
Cucumber, Corn, Tortilla Strips, Shredded
Cheese and Southwestern Ranch
Refried Beans
Salsa, Pico De Gallo & Guacamole
Selection of 2 (two) Desserts

Southern Hospitality | \$60

BBQ Pulled Pork or Pulled Chicken Served w/
Brioche Buns
Southern Style Fried Chicken
Green Beans
Macaroni & Cheese
Mixed Greens Salad w/ Cucumber, Tomato,
Croutons & Shredded Cheese
Biscuits w/ Apple Butter
Selection of 2 (two) Desserts

Dessert Options

New York Cheesecake w/ Fresh Berries
Flourless Chocolate Torte (GF) *(add \$2 per person)*
Warm Apple Pie
Assorted Fresh Baked Cookies
Double Chocolate Cake
Peach Cobbler
Lemon Layer Cake



Your Choice Dinner Buffet



Two Entrees | \$68
Three Entrees | \$73

Salads | Select 1

Classic Caesar Salad
Mixed Greens Salad w/ Cucumber, Tomato, Croutons & Shredded Cheese
Spinach Salad w/ Tomato, Feta Cheese, Bacon & Pecans
Bleu Cheese Wedge Salad

Vegetable | Select 1

Parmesan Brussel Sprouts
Roasted Squash & Zucchini
Green Beans
Steamed Broccoli
Corn on the Cob

Entrées | Select 2-3

Chicken w/ Roma Tomatoes & Mozzarella
Chicken Piccata in a Lemon, Capers & Butter Sauce
Beef Medallions w/ Mushrooms & Onions Served in a Red Wine Demi Glaze
Skirt Steak w/ Chimichurri
Grilled Salmon in a Garlic & Herb Cream Sauce
Roasted Pork Loin in a Mushroom Marsala Sauce
Eggplant Parmesan (VEG)

Starch | Select 1

Roasted New Red Potatoes
Pasta Primavera
Homestyle Mashed Potatoes (Cauliflower Mash available)
House Quinoa Blend

Desserts | Select 1-2

New York Cheesecake w/ Fresh Berries
Flourless Chocolate Torte (GF) (*add \$2 per person*)
Warm Apple Pie
Assorted Fresh Baked Cookies
Double Chocolate Cake
Peach Cobbler
Lemon Layer Cake

Plated Dinners & Duos

Mushroom Risotto (VEG) | \$49

Creamy Mushroom Risotto topped w/ Freshly Grated Parmesan. Served w/ a Garlic Breadstick

-Add Chicken | \$6

-Add Salmon | \$10

-Add Scallops | \$12

Tortellini Primavera | \$49

Cheesy Tortellini Pasta w/ Mixed Vegetables in a Creamy Basil White Wine Sauce. Served w/ a Garlic Breadstick

Spinach & Artichoke Stuffed Chicken Breast | \$56

Creamy Spinach & Artichoke Stuffed Chicken Breast. Served w/ Seasonal Vegetable, Starch & Dinner Roll

Herb Roasted Chicken | \$52

Oven Roasted Chicken Breast. Served w/ Seasonal Vegetable, Starch & Dinner Roll

Grilled Salmon | \$62

Grilled Salmon Sautéed in a Lemon Butter Sauce. Served w/ Seasonal Vegetable, Starch & Dinner Roll

**All Salmon Filets Cooked Medium Unless Otherwise Specified*

Pan Seared Mahi Mahi | \$60

Pan Seared Mahi Mahi topped w/ Mango Salsa. Served w/ Seasonal Vegetable, Starch & Dinner Roll

8 oz. Filet | \$68

8 oz. Filet in Red Wine Demi Glaze, Grilled Mushrooms & Onions. Served w/ Seasonal Vegetable, Starch & Dinner Roll

**All Filets Cooked Medium Unless Otherwise Specified*

Braised Short Rib | \$64

Bone in Braised Short Rib in a Mushroom Red Wine Reduction. Served w/ Seasonal Vegetable, Starch & Dinner Roll

Filet & Chicken | \$73

Grilled Petite Filet in Red Wine Demi Glaze

Petite Stuffed Chicken Breast

Served w/ Seasonal Vegetable, Starch & Dinner Roll

**All Filets Cooked Medium Unless Otherwise Specified*

Surf & Turf | \$80

Grilled New York Strip in Scampi Sauce

Garlic Herb Prawns

Served w/ Seasonal Vegetable, Starch & Dinner Roll

**All Filets Cooked Medium Unless Otherwise Specified*

Dessert Options

New York Cheesecake w/ Fresh Berries

Flourless Chocolate Torte (GF) (add \$2 per person)

Warm Apple Pie

Assorted Fresh Baked Cookies

Double Chocolate Cake

Peach Cobbler

Lemon Layer Cake

All Entrees served w/ Choice of House or Caesar Salad, Iced Water & Tea.



Bar Packages

Silver Package

One Hour | \$27

Two Hours | \$35

Additional Hours | \$8/hour

VODKA | Gordon's

GIN | Gordon's

RUM | Ron Castillo

TEQUILA | El Toro Silver or Gold

BOURBON | Early Times

WHISKEY | Windsor Canadian

SCOTCH | Grant's Family

WINE | Copper Ridge Chardonnay,
Copper Ridge Cabernet, Wycliff Brut Sparkling

BEER | Choose 2 Domestic & 2 Specialty:

Domestic Beer:

Bud Light

Budweiser

Miller Lite

Yuengling

Coors Light

Specialty Beers:

Corona Extra

Heineken (0.0 Available)

Stella Artois

Sun King Local Crafts

Blue Moon

Gold Package

One Hour | \$30

Two Hours | \$38

Additional Hours | \$9/hour

VODKA | Smirnoff

GIN | New Amsterdam

RUM | Myer's Platinum

TEQUILA | Jose Cuervo Traditional Plata

BOURBON | Jim Beam

WHISKEY | Canadian Club

SCOTCH | J&B

WINE | Proverb Cabernet, Proverb Chardonnay,
Riondo Spumante Doc Sparkling Wine

BEER | Choose 2 Domestic & 2 Specialty:

Domestic Beer:

Bud Light

Budweiser

Miller Lite

Yuengling

Coors Light

Specialty Beers:

Corona Extra

Heineken (0.0 Available)

Stella Artois

Sun King Local Crafts

Blue Moon

Diamond Package

One Hour | \$32

Two Hours | \$41

Additional Hours | \$10/hour

VODKA | Grey Goose

GIN | Tanqueray

RUM | Captain Morgan Spiced Rum & Bacardi Silver Rum

TEQUILA | Patron Silver

BOURBON | Makers Mark

WHISKEY | Crown Royal

SCOTCH | Johnny Walker Black

WINE | Greystone Cabernet, Greystone Chardonnay,
Riondo Spumante Doc Sparkling Wine

BEER | Choose 2 Domestic & 2 Specialty:

Domestic Beer:

Bud Light

Budweiser

Miller Lite

Yuengling

Coors Light

Specialty Beers:

Corona Extra

Heineken (0.0 Available)

Stella Artois

Sun King Local Crafts

Blue Moon

Bar Packages

Beer & Wine Package

One Hour | \$19

Two Hours | \$26

Additional Hours | \$7/hour

WINE | Choose 2 (Two):

Chardonnay	Cabernet Sauvignon
Pinot Grigio	Pinot Noir
Moscato	Merlot

BEER | Choose 2 Domestic & 2 Specialty:

Domestic Beer:

Bud Light
Budweiser
Miller Lite
Yuengling
Coors Light

Specialty Beers:

Corona Extra
Heineken (0.0 Available)
Stella Artois
Sun King Local Crafts
Blue Moon

Consumption or Attendee Paid Cash Bar

This on consumption bar includes call or premium cocktails, imported & domestic beer, wine, assorted soft drinks & water. Attendee paid cash bars are available at same pricing.

WINE

Proverb | \$10/glass, \$48/bottle
Greystone | \$12/glass, \$56/bottle

BEER

Domestic | \$7/bottle
Specialty | \$9/bottle

COCKTAILS

Call Cocktails | \$12/drink
Premium Cocktails | \$15/drink

BATCHED COCKTAILS

Margaritas | \$150/Gallon
Mimosas | \$150/Gallon
Bloody Mary's | \$150/Gallon
Seasonal Cocktails | \$175/gallon



General Information

Food and Beverage

No food, beverage or alcoholic beverage product or service may be brought into the hotel by patrons attending a function or banquet without special written permission of the Hotel. The Hotel reserves the right to levy a surcharge of such services. In order to ensure we provide the highest quality of all food, beverage and services, Continental Breakfasts, Full Breakfast Buffets, Luncheon Buffets and Mid-Afternoon Breaks will be replenished for one hour and Dinner Buffets for 1 1/2 hours from the start of service.

Alcoholic Beverage Service

If alcoholic beverages are to be served on the Hotel premises, the Hotel will require that beverages be dispensed only by Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to: (1) request proper identification or photo ID of any persons of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcohol service to any person who, in the Hotel's judgment, appears intoxicated.

Banquet and Meeting Rooms

Our meeting rooms are assigned according to the anticipated number of guests attending, and/or availability. If attendance changes the Hotel reserves the right to change the meeting rooms accordingly. In the unlikely event the Hotel is unable to provide the contracted function space, the Hotel will provide a comparable alternative arrangement. Determination of a "comparable alternative arrangement" is within the Hotel's sole discretion. If the customer does not approve of the comparable arrangement, the Hotel can terminate the contract without penalty and the Hotel is released from any liability associated with the function, program or event.

Guarantees

We require a final guarantee, not subject to reduction, of attendance no later than 72 hours prior to the start of your function. If no guarantee is received, the Hotel will prepare and charge for the number of persons estimated on the contract, or the actual number of attendees, whichever is greater. The Hotel will be prepared to serve 5% above the guaranteed number specified but reserves the option to substitute meals of equal or greater value should the actual meal count exceed 5% overage. Hotel reserves the right to change room assignments should attendance drop or increase, without prior notification.

Cancellation Policy

Should it become necessary to cancel or substantially reduce your contracted function the Hotel will be entitled to liquidated damages based on the scale provided in your contract.

Billing and Credit

If paying with cash or check, the payment for total estimated amount is due no later than fourteen (14) days prior to the event. If paying with credit card, credit card information must be received no later than fourteen (14) days prior to the event. The card will be authorized for the full estimated amount no later than fourteen (14) days prior to the start of the event.

Function Availability

Charges for damage to the premises by any guest, invitee or other persons attending a function will be charged to the persons responsible for hosting the event. The Hotel does not assume liability or responsibility for damage or loss of personal property left in the event room prior, during or after the event. Management will not permit any items to be affixed to the walls, floors, or ceilings without prior approval.

Security

The Hotel may require a Security Officer for certain events. Only Hotel approved Security companies may be used. Upon request, a Hold Harmless Agreement and Certificate of Insurance may be required to be on file with you Catering Manager, to be received no later than seven (7) days in advance of your event.