

OUR STORIES | SPRINGFIELD

FLAVOR

2025

spice up your dinner

CAJUN SHRIMP PASTA RECIPE

Executive Chef
Dax Moreno



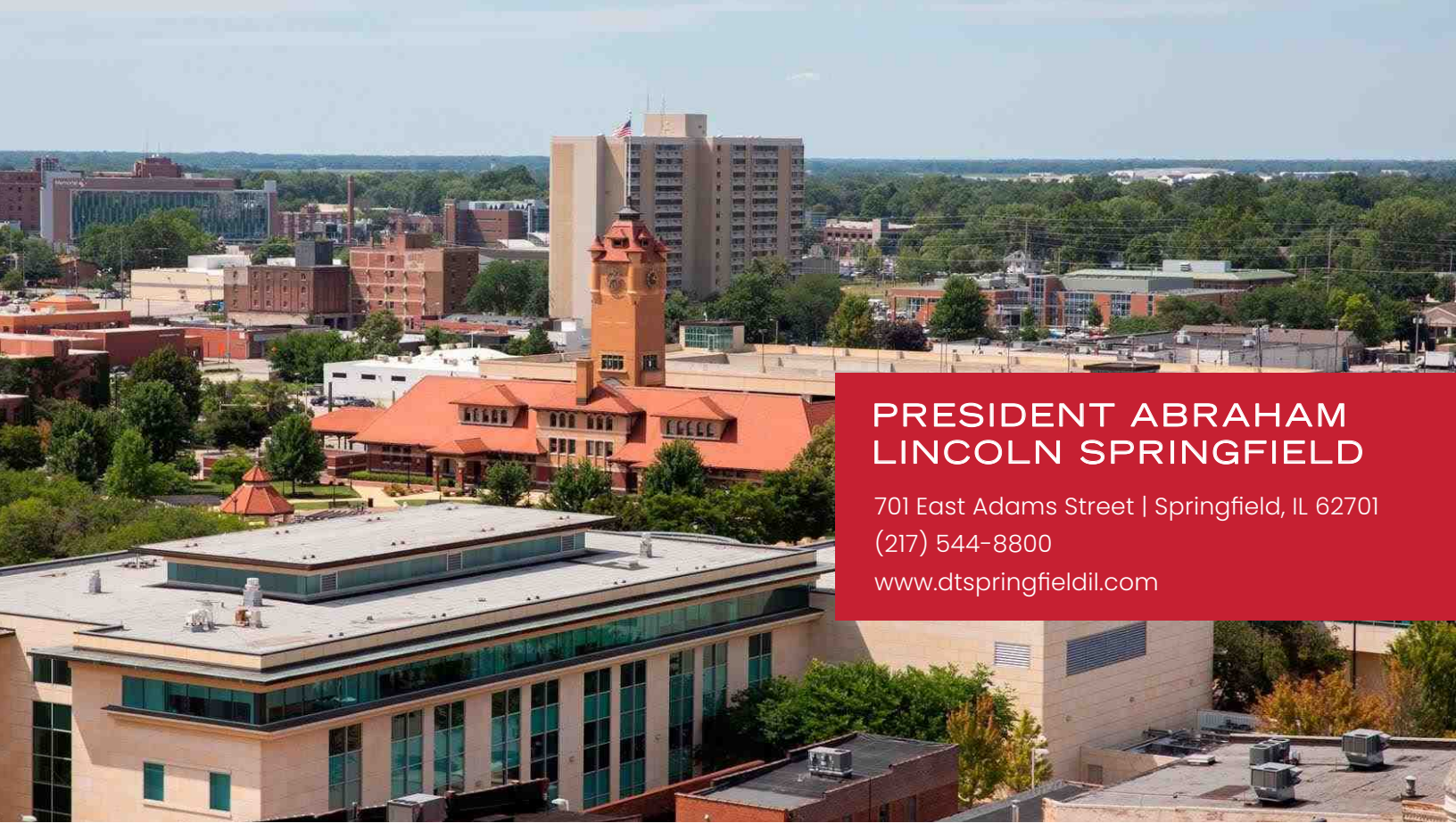
THE GLOBE

Raise a Glass to History: Savor
the Stories at The Globe Tavern!

MEET CHEF DAX

Culinary flavors developed
through life experiences

President Abraham Lincoln
SPRINGFIELD
A DOUBLETREE BY HILTON



PRESIDENT ABRAHAM LINCOLN SPRINGFIELD

701 East Adams Street | Springfield, IL 62701
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welcome to

SPRINGFIELD

Springfield, Illinois, steeped in rich history, is best known as the hometown of Abraham Lincoln. The city served as the state capital starting in 1837, following Kaskaskia and Vandalia. Lincoln's legacy is deeply woven into the fabric of Springfield, with numerous sites dedicated to his life, including the Abraham Lincoln Presidential Library and Museum, which offers interactive exhibits and artifacts that bring his story to life. Visitors can also explore the Lincoln Home National Historic Site, where Lincoln lived before his presidency, providing a glimpse into his early life and the political climate of the time.

In addition to its historical significance, Springfield offers a variety of fun activities for all ages. The city is home to Route 66, where visitors can stroll through Route 66 Park, featuring playful sculptures and displays celebrating the iconic highway. For family-friendly fun, the Children's Museum provides engaging hands-on exhibits. Food enthusiasts can indulge in Springfield's famous horseshoe sandwich, a local culinary staple. With its blend of history, culture, and vibrant attractions, Springfield invites visitors to experience both the past and present in this charming Midwestern city.

President Abraham Lincoln
SPRINGFIELD
A DOUBLETREE BY HILTON

The President Abraham Lincoln Hilton Hotel, situated in downtown Springfield, blends modern comfort with historic charm. Named after the city's most famous resident, the hotel offers warm accommodations and is conveniently located near key attractions like the Lincoln Presidential Library and Museum. With its welcoming atmosphere and excellent service, it's an ideal base for exploring Springfield's rich heritage.



ROUTE 66 PARK

Route 66 Park in Springfield, Illinois, is a charming tribute to the historic highway, featuring a series of themed displays and sculptures that celebrate the spirit of the Mother Road. With picnic areas and walking paths, the park invites visitors to relax while enjoying the vibrant history and culture of Route 66.

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introducing **CHEF DAX**

I am Chef Dax Moreno, and my story comes from a flavorful blend of family traditions, cultural explorations, and a lifelong passion for food. I was born in the vibrant city of San Antonio, Texas, and raised in a household where the kitchen was the heart of our home. With my parents and younger brother, cooking was not just a chore but also a joyous communal activity. Our family gatherings were filled with laughter, love and the irresistible aroma of homemade tamales, salsa and tortillas.

At the age of 12, my life took an adventurous turn when we moved to Puerto Rico. Immersed in the rich tapestry of Puerto Rican/Cuban culture and cuisines, my culinary journey truly began to form. Upon turning 16, we relocated to St. Louis, Missouri. It was in the heart of the Midwest that I completed my high school education and pursued my college degree. As a young adult, I wanted to support myself financially and found employment at a breakfast restaurant. Little did I know that this humble beginning would ignite my passion for the Culinary Arts. As I juggled

college coursework and kitchen duties, I then discovered a newfound fascination with smoking meats at a local BBQ restaurant. The art of slow cooking and infusing meats with tantalizing flavors captivated me.

After earning my Bachelor of Science degree, I was fortunate to land a position as a Sous Chef under a renowned Chef. I tirelessly and proudly honed my skills in preparing upscale cuisine while mastering a diverse range of European and American culinary techniques. My career path led me to Doubletree by Hilton Hotels, where I spent nearly two decades perfecting the art of large batch cooking and executing functions on a grand scale. It was while working for Doubletree that I started a family and had five beautiful children. We were lucky enough to live in Durango, Colorado, Houston, Texas and Kansas City, Missouri with this great hospitality company. My time with Doubletree was interspersed with a brief stint at the Westin and Sheraton, where I served as the Complex Food and Beverage Director and further broadened my expertise in Hospitality Management.

Today, I proudly call Springfield, Illinois my home. I currently serve as the Food and Beverage Director and Executive Chef at the historic President Abraham Lincoln Hotel. Every day, I draw upon the lessons learned from my family in San Antonio, infusing each dish with a dash of tradition and a pinch of innovation. For me, cooking is not just about creating delicious meals but the comradery and teamwork it takes to create unforgettable experiences for our guests, just as my family did during those cherished gatherings at home. As I continue to grow and evolve in my culinary and hospitality journey, I remain grateful for the diverse influences that have shaped me into the Chef I am today.



CAJUN SHIMP PENNE PASTA

Ingredients

¼ cup of your favorite Cajun seasoning	1 cup heavy cream
¼ cup olive oil	½ cup of shredded parmesan
½ pound cooked al dente and chilled penne pasta	¼ cup diced green pepper
¼ cup julienne sundried tomatoes	¼ cup of chicken stock
½ cup andouille sausage cut on the bias bite sized	2 tbs of chopped parsley
2 tbs minced fresh garlic	1 tbs of unsalted butter
½ cup of chardonnay	
1 cup of baby spinach destemmed	
6 - 16/20 shrimp deveined and tail off (or 6oz chicken breast cut into strips)– both seasoned with Cajun seasoning	

Directions

1. In a sauté pan at a medium to high heat, cook chicken or shrimp until done with oil and butter and season with Cajun seasoning then remove from pan and set aside
2. Add the sausage, bell pepper and tomatoes to the pan until golden brown
3. Season with Cajun seasoning and add garlic
4. Add chardonnay and reduce by half
5. Add heavy cream and chicken stock and bring to boil
6. Add cooked chicken or shrimp and set burner to simmer
7. Add parmesan cheese and stir until sauce is a smooth consistency and desired thickness (If too thick add chicken stock 1 tbs at a time until desired thickness is reached)
8. Add pasta and spinach until pasta is hot
9. Bowl pasta dish and top off with parley and parmesan cheese

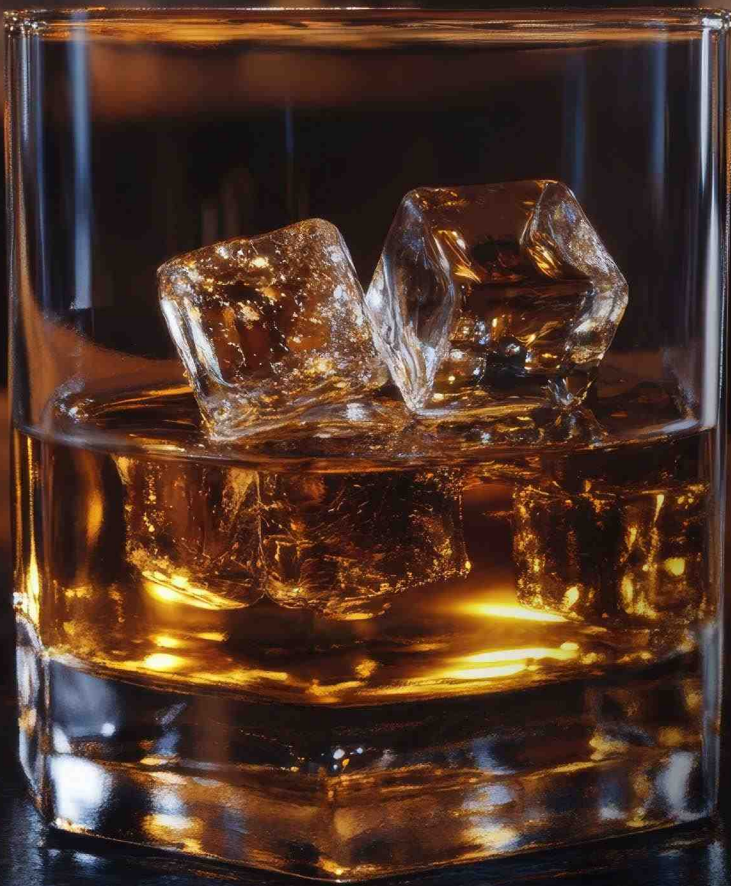
raise a glass to history

THE GLOBE

The Globe Tavern, nestled within the President Abraham Lincoln Hilton Hotel in Springfield, Illinois, boasts a rich history that mirrors the vibrant past of the city itself. Originally established in 1860, the tavern served as a gathering place for locals and travelers alike, including notable figures who would go on to shape American history.

During the tumultuous Civil War era, the Globe Tavern became a popular haunt for politicians, soldiers, and citizens discussing the pivotal events of the day. Over the years, it transformed into a modern bar and restaurant, combining historical charm with contemporary amenities.

Today, the Globe Tavern offers a warm atmosphere and a menu featuring classic American fare, making it a favorite spot for both hotel guests and locals. The tavern's rich heritage and connection to Lincoln's legacy continue to draw visitors, providing a unique glimpse into Springfield's storied past while serving as a lively venue for socializing and dining.





BREAKFAST BUFFET

All breakfast buffets are served with orange and cranberry juices, freshly brewed regular and decaffeinated coffee and selection of herbal teas. Additional charge of \$5 added per person for events with less than 20 people.

THE HEARTLAND | \$16 PER PERSON

Fresh fruit display with berries
Assorted Danish and breakfast breads, gluten free multi-grain bread

THE PRAIRIE | \$18.50 PER PERSON

Fresh fruit display with berries
Assorted bagels, gluten free multi-grain bread, cream cheese, assorted jams
Greek yogurt with granola

THE FARM | \$23 PER PERSON

Fresh fruit display with berries
Assorted Danish, breakfast breads, gluten free multi-grain bread, petite croissants, creamy butter, assorted jams
Vanilla & plain Greek yogurt with granola
Assorted cereals with 2% and skim milk
Steel cut oatmeal, brown sugar, honey, golden raisins, walnuts

THE HORSESHOE BREAKFAST | \$30 PER PERSON

Fresh fruit display with berries
Build your own breakfast horseshoe with scrambled eggs, sausage gravy, cheese sauce, biscuits, Texas toast
Choice of Applewood bacon or sausage
Breakfast potatoes

THE SPRINGFIELD | \$30 PER PERSON

Fresh fruit display with berries
Assorted Danish, breakfast breads, petite croissants, creamy butter, assorted jams
Cage-free scrambled eggs
Sausage links and Applewood smoked bacon
Seasoned red skin potato wedges with peppers and onion

THE COAST | \$30 PER PERSON

Fresh fruit display with berries
Kale, spinach, banana, mango, cinnamon smoothies
Hard-boiled eggs, cottage cheese, turkey bacon
Steel cut oatmeal with brown sugar, honey, golden raisins, walnuts
Roasted vegetable frittata with shredded Grana Padano cheese

Prices are in US dollars and are subject to 23% service charge and 9.75% Illinois state sales tax, subject to change without notice. All prices are "per person" unless indicated otherwise. Menu pricing and selections are subject to change without notice. Please communicate allergy concerns with your catering/event manager.

dairy free, vegan, vegetarian, gluten free

BUILD YOUR OWN

BREAKFAST BUFFET

All breakfast buffets are served with orange and cranberry juices, freshly brewed regular and decaffeinated coffee and selection of herbal teas. Additional charge of \$5 added per person for events with less than 20 people.

CHOICE OF ONE HOT ENTRÉE | \$30 PER PERSON

CHOICE OF TWO HOT ENTRÉES | \$32.50 PER PERSON

CHOICE OF THREE HOT ENTRÉES | \$35.50 PER PERSON

Entrees



- Cage-free scrambled eggs 
- Ham and cheddar cheese frittata 
- Pancakes with maple syrup
- French toast with maple syrup
- Eggs Benedict with hollandaise and bacon Chorizo burrito with cheese and egg
- Potato burrito with cheese and egg 
- Vegetable and cheese frittata 
- Biscuit or croissant breakfast sandwich (choice of bacon, sausage patty, vegan patty) with cheddar
- Breakfast casserole
- Egg white scramble - \$2 a person extra
- Biscuits and sausage gravy

Vegetables | Choice of one

- Roasted seasonal vegetables
- Smashed avocado
- Roasted tomatoes and caramelized onions
- Breakfast potatoes
- Sweet potato mashed

Breakfast Meat | Choice of one;

Choose two for additional \$3 per person

- Applewood smoked bacon
- Pork sausage links
- Pork sausage patties
- Turkey sausage
- Turkey bacon
- Country ham steaks
- Vegan chorizo  add \$2 a person
- Vegan sausage links  add \$2 a person

Pasteries | Choice of two

Served with preserves, cream cheese, butter and peanut butter

- House baked muffins
- Croissants
- Chocolate croissants
- Sweet breads
- Scones
- Bagels

Fruit Display | Choice of one

- Whole fruit
- Seasonal sliced fruit and berries
- Mango, berries and watermelon

ENHANCEMENTS

EGGS & OMELET STATION* | \$15 PER PERSON

Cooked to order

AVOCADO TOAST STATION | \$10 PER PERSON

Avocado toast station with smashed avocado, blistered tomatoes, caramelized red onions, cilantro, jalapeños, pickled radish, feta cheese, sourdough and rye with toasters

BREAKFAST TACO STATION | \$15 PER PERSON

Breakfast taco station with chorizo and egg, potato and egg, bacon and egg with cilantro, queso fresco, lime wedges, corn and flour tortillas

PANCAKES & FRENCH TOAST STATION | \$12 PER PERSON

Maple syrup, warm cinnamon apple compote, whipped cream

CARVED SLAB OF BACON* | \$225 (SERVES 30 PEOPLE)

*Culinary attendant required, one attendant per 100 attendees at \$100 for 90 minutes.

*All pork products are Group Housed/Crate Free Pork

*All egg products are Cage Free Eggs

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PLATED BREAKFAST

All plated breakfast options are served with orange juice, selection of herbal teas and freshly brewed regular and decaffeinated coffee.

CAPITAL BREAKFAST | \$22 PER PERSON

Cage-free scrambled eggs with chives 

Choice of breakfast sausage links, Applewood smoked bacon or country ham steak

Seasoned red skin potato wedges

HEALTHY START | \$22 PER PERSON

Kale, spinach, banana, mango, cinnamon smoothie  

Grilled vegetable and mushroom frittata with arugula 

BISCUITS & GRAVY | \$23 PER PERSON

Buttermilk biscuits smothered in our house-made sausage gravy and chives

Cage-free scrambled eggs 

CHEF'S SIGNATURE PONYSHOE | \$24 PER PERSON

A local favorite of layered Texas toast and hash browns

Choice of country ham, bacon or sausage patties

Scrambled eggs


Smothered in sausage gravy and scallions

BOXED CONTINENTAL BREAKFAST | \$18.50 PER PERSON

Blueberry muffin, yogurt, apple, granola bar

Choice of bottled apple or orange juice

AVOCADO TOAST | \$12 PER PERSON

Avocado on sourdough bread with roasted Roma tomatoes 

Add Salmon +\$7

Add hardboiled egg +\$3

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ENHANCEMENTS

Additional charge per person added to breakfast pricing.

OMELET STATION* | \$15 PER PERSON

Made-to-order cage-free eggs, onions, spinach, mushrooms, cheddar and Jack cheeses, sausage, bacon, ham, peppers, jalapeños

*Requires one culinary attendant per 100 guests, \$100 per attendant for 90 minutes.

YOGURT PARFAIT | \$6.50 PER PERSON

Individual pre-set parfait with Greek yogurt, granola

FRUIT CUP | \$5.75 PER PERSON

Grapes, berries, freshly cut seasonal fruit

BISCUITS & GRAVY | \$5.50 PER PERSON

Warm biscuits, sausage gravy

APPLEWOOD BACON OR SAUSAGE | \$5.50 PER PERSON

Choice of Applewood bacon or sausage links

ASSORTED PASTRY BASKET | \$5 PER PERSON

WARM CINNAMON ROLLS | \$5 PER PERSON

BISCUIT BASKET & ORANGE MARMALADE | \$5 PER PERSON

STEEL CUT OATMEAL | \$4.75 PER PERSON

Oatmeal, brown sugar, honey, golden raisins, walnuts

FRENCH TOAST OR PANCAKES | \$4.50 PER PERSON

Maple syrup, warm cinnamon apple compote, whipped cream

EGG WHITE OPTION | \$4 PER PERSON

FRESH FRUIT PLATE PRESET AT THE TABLE | \$3 PER PERSON

SMOOTHIE OF THE SEASON | \$3 PER PERSON

BUILD YOUR OWN PARFAIT STATION | \$5 EACH

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A LA CARTE

PRETZELS & TRAIL MIX | \$3 EACH

(sold on consumption)

ASSORTED CHIPS & POPCORN | \$3 EACH

(sold on consumption)

WHOLE FRUIT | \$4.50 EACH

(sold on consumption)

Assortment of oranges, bananas, green and red apples

SNACK BARS | \$4.75 EACH

(sold on consumption)

Assorted candy bars, Nutri-grain™ bars, granola bars

ASSORTED DANISH, MUFFINS

OR SCONES | \$36 PER DOZEN

Choice of Danish, muffins or scones.

BAGELS | \$42 PER DOZEN

Assorted sliced bagels served with plain and flavored cream cheese

BROWNIES | \$42 PER DOZEN

Nut free chocolate brownies

COOKIES | \$42 PER DOZEN

Assorted freshly baked cookies

DOUBLETREE CHOCOLATE

CHIP COOKIES | \$52 PER DOZEN

Freshly baked DoubleTree™ chocolate chip cookies (contains walnuts)

PARFAIT | \$45 PER DOZEN

Greek yogurt, granola, honey, fresh berries

BREAKFAST BURRITOS | \$78 PER DOZEN

Served with house-made salsa

Bacon or breakfast sausage, cage-free eggs, peppers, shredded cheddar

Grilled vegetables, cage-free eggs, peppers, green onions, shredded cheddar 

BEVERAGES | \$4 EACH

(sold on consumption)

Coke™, Diet Coke™, Sprite™, bottled water

BOTTLED BEVERAGES | \$6 EACH

(sold on consumption)

PowerAde™, smartwater™, iced tea, fruit juice

FRUIT WATERS | \$17 PER GALLON

Seasonal fruit infused water

ICED TEA | \$42 PER GALLON



Freshly brewed iced tea

ICED SWEET TEA | \$45 PER GALLON

Freshly brewed iced sweet tea

BREAKFAST SMOOTHIES | \$45 PER DOZEN

Kale, spinach, banana, mango, cinnamon smoothie  

Coconut milk, strawberries, matcha, honey, vanilla smoothie  

LEMONADE | \$45 PER GALLON

Freshly crafted lemonade

Strawberry or blueberry lemonade (additional \$4 per gallon)

HOT TEA | \$45 PER GALLON

A selection of fine specialty teas

REGULAR & DECAFFEINATED COFFEE | \$66 PER GALLON

Freshly brewed regular and decaffeinated coffee

BREAKFAST SANDWICHES

Choice of bread: biscuit, English muffin or croissant

\$69 per dozen | Cheddar, sausage or bacon, cage-free egg

\$69 per dozen | Swiss, ham, cage-free egg

\$36 per dozen | Cheddar, roasted tomatoes, cage-free egg 

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BREAKS

Indulge between meetings and meals. Service is 30 minutes unless otherwise noted.

MORNING | \$11 PER PERSON

Banana nut muffins, English muffins, Nutella, peanut butter, whipped butter

Freshly brewed regular and decaffeinated coffee, herbal teas, water station

MILK & COOKIES | \$10 PER PERSON

Warm DoubleTree™ chocolate chip walnut cookies, nut-free chocolate brownies

Skim and 2% milk

MOZZARELLA STICKS & TOASTED RAVIOLI | \$16 PER PERSON

Served with marinara

Basil blueberry lemonade, freshly brewed iced tea

WALKING TACOS | \$10 PER PERSON

Doritos, Fritos, ground beef, cheddar cheese, salsa, sour cream, cilantro, jalapeño

Lemonade, freshly brewed iced tea

NACHO BAR | \$13 PER PERSON

Tri-color tortilla chips, queso dip, guacamole, house-made salsa, black olives, onions, sliced jalapeños

Freshly brewed iced tea, watermelon mint lemonade

THE BALLPARK | \$16 PER PERSON

Warm pretzel bites served with our signature cheese sauce, gourmet Chicago-style popcorn, assorted nuts

Freshly brewed iced tea, strawberry-basil lemonade

I SCREAM YOU SCREAM* | \$15 PER PERSON

Ice cream sundae bar with fresh berries, bananas, M&M™s, Oreo™ crumbs, sprinkles, chopped nuts, maraschino cherries, hot fudge, fresh whipped cream, caramel sauce, strawberry sauce

*Two attendants required; additional charge \$50 per attendant for 30 minutes

FOUR HOUR AM BREAK | \$26 PER PERSON

Includes Morning Arrival Refreshments and Mid-Morning Break

Morning Arrival Refreshments

Orange juice, cranberry juice, freshly brewed regular coffee, decaffeinated coffee, herbal teas, water station

Sliced seasonal fruit, assorted breakfast pastries v

Assorted bagels with cream cheese, assorted jams, butter

Mid-Morning Break

Refresh regular coffee, decaffeinated coffee, herbal teas, water station

FOUR HOUR PM BREAK | \$36 PER PERSON

Includes Afternoon Arrival Refreshments and Afternoon Break

Afternoon Arrival Refreshments

Assorted whole fruit

Assorted cookies and brownies

Tortilla chips and salsa

Freshly brewed regular and decaffeinated coffee, assorted sodas, iced tea, water station

Afternoon Break

Assorted dessert bars

Warm pretzel bites, whole grain mustard

Freshly brewed iced tea, lemonade, water station

FOUR HOUR BEVERAGE BREAK | \$16 PER PERSON

Freshly brewed regular and decaffeinated coffee, assorted sodas, choice of hot or iced tea (includes up to four hours of service)

ENHANCEMENTS

ENERGY DRINKS | \$8 EACH

BOTTLED STRAWBERRY SMOOTHIES | \$6 EACH

VEGETABLE CHIPS | \$5 PER BAG

BLUEBERRY MUFFINS | \$ 85 PER DOZEN

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ALL DAY BREAKS

Additional charge of \$5 added per person for events with less than 20 people.

ALL DAY BEVERAGE BREAK | \$20 PER PERSON

Freshly brewed regular and decaffeinated coffee, assorted sodas, water station

Choice of hot specialty teas or freshly brewed iced tea
(includes up to eight hours of service)

THE DELUXE | \$39 PER PERSON

Includes Morning Arrival Refreshments, Mid-Morning Break and Afternoon Break

Morning Arrival Refreshments

Orange juice, cranberry juice, freshly brewed regular coffee, decaffeinated coffee, herbal teas, water station

Sliced seasonal fruit, assorted breakfast pastries

Assorted bagels with cream cheese, assorted jams, butter

Mid-Morning Break

Refresh regular coffee, decaffeinated coffee, herbal teas, water station

Afternoon Break

Selection of two: assorted home-style cookies, brownies, peanuts, popcorn, hot pretzels with whole grain mustard or trail mix

Freshly brewed iced tea, lemonade, water station

THE GRAND | \$66 PER PERSON

Includes Morning Arrival Refreshments, Mid-Morning Break, Afternoon Break and Lunch Buffet

Morning Arrival Refreshments

Orange juice, cranberry juice, freshly brewed regular coffee, decaffeinated coffee, herbal teas, water station

Sliced seasonal fruit, assorted breakfast pastries

Assorted bagels with cream cheese, assorted jams, butter

Mid-Morning Break

Refresh regular coffee, decaffeinated coffee, herbal teas, water station

Lunch

Choice of one buffet lunch

Afternoon Break

Selection of two: assorted home-style cookies, brownies, peanuts, popcorn, warm pretzel bites with whole grain mustard or trail mix

Freshly brewed iced tea, lemonade, water station

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LUNCH BUFFET

All lunch buffets are served with freshly brewed iced tea and water. Service is 90 minutes.
Additional charge of \$5 added per person for events with less than 20 people.

DAY AT THE PARK | \$30 PER PERSON

Chicken gumbo 🍗🌱

Mixed green salad, cucumbers, tomatoes, shredded carrots, red onions 🌱🌱 served with ranch and Italian vinaigrette dressing

Rotini pasta salad with feta and grilled vegetables 🌱

Grilled hamburgers or grilled brats (select one)

Herb marinated grilled chicken breasts

Relish tray and accompaniments

Assorted buns and condiments

Parmesan rosemary potato chips 🌱

Apple pie

GREEK ISLES | \$31.50 PER PERSON

Cream of lemon chicken and rice soup 🌱

Greek romaine salad with cucumber, tomato, Kalamata olives, feta, sliced pepperoncini 🌱 served with balsamic vinaigrette and Caesar dressing

Build your own chicken gyros 🍗🌱 with feta, tomato, onion, lettuce, grilled pita, tzatziki sauce

Flank steak peperonata, bell peppers, olive oil, tomato 🍗🌱

House-made chips 🌱

Baklava

LITTLE ITALY | \$31.50 PER PERSON

Vegetable minestrone soup 🌱🌱

Chopped romaine with croutons and Parmesan served with Caesar dressing

Antipasti salad, fresh mozzarella, grilled salami, tomatoes, peppers, onions in basil vinaigrette 🌱

Chicken Marsala with mushroom sauce 🍗🌱 or chicken Francesca 🌱 (select one)

Rigatoni bolognese or penne carbonara (select one)

Steamed broccoli with garlic butter

Garlic bread

Tiramisu

ALL AMERICAN | \$29.50 PER PERSON

Corn chowder 🌱

Garden salad with spring lettuce, carrots, tomatoes, cucumbers 🌱🌱 served with ranch and Italian vinaigrette dressing

Pot roast with mushroom demi 🍗🌱 or house-made meatloaf with brown gravy 🍗 (select one)

Roasted lemon garlic bone in chicken with pan jus 🍗🌱 or southern style fried chicken (select one)

Home-style mashed potatoes

Buttered broccoli and cauliflower florets

Assorted dessert bars

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🍗 dairy free, 🌱 vegan, 🌱 vegetarian, 🌱 gluten free

LUNCH BUFFET

All lunch buffets are served with freshly brewed iced tea and water. Service is 90 minutes.

Additional charge of \$5 added per person for events with less than 20 people.

WINDY CITY | \$35 PER PERSON

Tomato basil bisque 🌱

Spinach and kale salad with golden raisins, radish, roasted walnuts, bleu cheese crumbles 🌱 served with balsamic vinaigrette and honey mustard

Shaved Italian sirloin with hot & sweet peppers, onions 🌱 🌱

Beer brats, sauerkraut, pickles, whole grain mustard

Hoagie and pretzel rolls

Corn O'Brien

Tri-colored rosemary Parmesan potatoes

Giardiniera

Assorted dessert bars

DELICATESSEN | \$29 PER PERSON

Garden salad with spring lettuce, carrots, tomatoes, cucumbers served with ranch and honey raspberry vinaigrette

Choice of three:

Roasted turkey, Applewood smoke bacon, Swiss cheese, lettuce, tomato, lemon pepper aioli on ciabatta

Peppered turkey, cranberry aioli, lettuce, tomato on country white bread 🌱

Country ham, sharp cheddar cheese, leafy greens, Dijon on sourdough

Apple walnut chicken salad, lettuce, tomato on croissant

BLT chicken salad on croissant

Grilled veggie and hummus wrap 🌱

Roast beef, Swiss, horseradish aioli, arugula, tomato on ciabatta

Italian sub, salami, capicola ham, provolone, pepperoncini, sundried tomato tapenade on French bread

(additional charge of \$3 per person for gluten free options)

House-made Saratoga chips

Assorted cookies

MEXICO CITY | \$35.50 PER PERSON

Grilled chicken, white bean and lime soup 🌱 🌱

Romaine and jicama salad, tomatoes, cotija cheese served with citrus vinaigrette and avocado ranch 🌱 🌱

Elote corn and black bean salad 🌱 🌱

Mojo marinated carne asada (steak) 🌱 🌱 or chicken adobo tacos with cilantro, diced onions, house-made salsa, cotija cheese 🌱 🌱 (select one)

Ancho chile spiced pork carnitas 🌱 🌱

Flour and corn tortillas

Mexican rice

Charro beans

Churros

GREAT MIDWESTERNER | \$32.50 PER PERSON

Chicken noodle soup 🌱 or beer cheese soup 🌱 (select one)

Mixed green salad with tomatoes, cucumbers, sliced red onions, cheddar cheese, croutons 🌱 served with ranch and Italian vinaigrette

Bacon ranch new red potato salad, green onions, hard-boiled eggs, tomatoes 🌱 🌱

Smoked brisket with bourbon BBQ sauce 🌱 🌱 or southern style boneless fried chicken with country gravy (select one)

BBQ pulled pork 🌱 🌱

Country white bread

Baked beans or macaroni and cheese (select one)

Broccoli florets

Brownies and blondies

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PLATED LUNCH

Includes selection of one entrée, one salad, one starch and one dessert. All plated lunches include Chef's selection of seasonal fresh vegetables, freshly brewed iced tea and water.

Enhance your plated lunch with crafted lemonade for \$3.50 per person.

PORTOBELLO MUSHROOM RAVIOLI | \$24.50 PER PERSON

Sherry cream sauce

ROASTED TURKEY | \$25.50 PER PERSON

Sage gravy and cranberry chutney

PAN SEARED CHICKEN PROVENCAL | \$27.50 PER PERSON

Tomato Provencal sauce

CHICKEN FRANCESCA | \$27.50 PER PERSON

Lemon garlic cream sauce and caprese relish

GRILLED JERK CHICKEN | \$28 PER PERSON

Mango chutney

PAN SEARED CHICKEN MADEIRA | \$28.50 PER PERSON

Mushroom and shallot Madeira wine sauce

OVEN ROASTED WILD KING SALMON | \$28.50 PER PERSON

Citrus shallot butter

ROAST BEEF | \$28.50 PER PERSON

Rosemary au jus

WHITE MARBLES 10OZ BONELESS PAN SEARED PORK CHOP | \$29.50 PER PERSON

Rosemary and garlic encrusted with tomato bacon jam

HICKORY SMOKED BRISKET | \$31.50 PER PERSON

Bourbon BBQ sauce

ROASTED TOFU & CAULIFLOWER | \$23 PER PERSON

Roasted Tofu quinoa pilaf over cauliflower steak with chimichurri drizzle


SALADS

Select one

Mixed spring greens, strawberries, roasted almonds, feta cheese


Romaine, baby kale, radishes, tomatoes, shaved parmesan, dried cranberries

Spinach and arugula mix, dried cherries, candied pecans, goat cheese

Garden Salad, shredded carrots, cucumbers, tomatoes 

Hearts of Romaine, shaved parmesan, herbed croutons, lemon wedge

Salads include choice of two dressings; ranch, Italian vinaigrette, balsamic vinaigrette, honey raspberry vinaigrette, blue cheese, Caesar

Asian cucumber and red onion salad over chopped bok choy with roasted sesame dressing 

STARCHES

Select one

Yukon roasted herb potatoes

Roasted garlic mashed potatoes

Fettuccine, olive oil, fresh herbs

Wild rice pilaf

Garlic herb asiago risotto

DESSERTS

Select one

Strawberry cheesecake

Lemon and blueberry tartlet

Chocolate mousse 

Carrot cake

Chocolate flourless cake 

Strawberry shortcake

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 dairy free,  vegan,  vegetarian,  gluten free

BOXED LUNCH

Our boxed lunch is perfect when you're short on time. Service is 90 minutes.

BOXED LUNCH | \$26 PER BOX

Fully composed boxed lunches include assorted chips, DoubleTree chocolate chip cookie (contains walnuts)

Bottled tea, bottled water, assorted sodas

CHOOSE UP TO THREE:

ROASTED ALMOND CHICKEN SALAD

Roasted almond chicken salad with grapes, lettuce, tomato on sourdough

BLT CHICKEN SALAD

Roasted chicken salad with bacon, celery, scallions, fresh herbs, tomatoes, lettuce on croissant

VEGGIE HUMMUS WRAP

Grilled vegetables, spring mix, hummus in a spinach wrap

ITALIAN SUB

Salami, capicola ham, provolone, pepperoncini, sundried tomato tapenade on hoagie

ROAST BEEF & SWISS

Horseradish aioli, tomato on ciabatta

CLUB GOURMET

Roasted turkey, bacon, Swiss cheese, lettuce, tomato, lemon pepper aioli on ciabatta

COUNTRY HAM

Country ham, sharp cheddar, leafy greens, Dijon on sourdough

(additional charge of \$3 per box lunch for gluten free option)

ENHANCEMENTS

ENHANCE YOUR LUNCH

\$4 each | Candy bar or granola bar

\$2.25 each | Apple slices

\$4 each | Choice of salad: creamy mustard potato salad, quinoa salad or Italian pasta salad

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DINNER BUFFET

Chef's selections feature flavors from around the world accompanied by assorted freshly baked dinner rolls and butter. Served with iced water, iced tea, selection of fine teas, freshly brewed regular and decaffeinated coffee.

Each buffet includes 90 minutes of service and selection of two starters, two sides, and two desserts.

Additional charge of \$5 added per person for events with less than 20 people.

TWO ENTREES | \$41.50 PER PERSON



Selection of two buffet entrees

THREE ENTREES | \$47.50 PER PERSON

Selection of three buffet entrees

ENTREES | SELECT TWO OR THREE

Chicken piccata, lemon caper beurre blanc 



Chicken Marsala, roasted shallot Marsala sauce  



Chicken Dijonnaise, Dijon grain mustard cream sauce 


Chicken Monterrey, bechamel, caprese relish 

Grilled jerk chicken, chicken jus, mango relish  

Roasted herb crusted pork loin, madeira sauce 

Sliced roasted cracked pepper crusted strip loin, brandy peppercorn sauce  

Garlic crusted roasted sirloin, rosemary au jus, side creamy horseradish sauce  

Seared salmon, horseradish beurre blanc 

Grilled jerk mahi mahi, mango relish  

Green curry with broccoli and seared tofu over brown rice  


Vegetable lasagna 

STARTERS | SELECT TWO

Tomato basil bisque , focaccia croutons 


Cream of broccoli cheese soup 

Chopped wedge salad, hard-boiled eggs, Applewood bacon crisp, red onions, tomatoes, bleu cheese crumbles with choice of house-made ranch or bleu cheese dressing



Quinoa and roasted corn salad 

Artisan green salad, candied pecans, roasted pears, bleu cheese with balsamic vinaigrette

Caesar and kale salad, croutons, shredded parmesan, blister tomatoes with Caesar dressing

Feta orzo pasta salad, sundried tomato, black olives, Bermuda onions 

Pesto potato salad, black olives, roasted garlic, bell peppers  

Sliced tomato salad, fresh basil, mozzarella, aged balsamic glaze  

SIDES | SELECT TWO

Potato au gratin

Wild rice pilaf

Roasted herb potatoes

Yukon whipped potatoes

Bowtie pasta, fresh herbs, extra virgin olive oil

Garlic herb asiago risotto

Green beans almandine

Ratatouille vegetables

Steamed broccoli, cauliflower


Roasted asparagus, red peppers

Steamed broccolini, sweet red onions

Five cheese macaroni and cheese

Savory rice pilaf

DESSERTS | SELECT TWO

Flourless chocolate cake, chocolate ganache 

Key lime pie

Peach cobbler, fresh whipped cream

Tiramisu

Tuxedo truffle mousse cake

Vanilla bean cheesecake, fresh berries

Warm apple crisp, fresh whipped cream

White and dark chocolate mousse 

White chocolate raspberry cheesecake

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PLATED DINNER

Chef's selections feature flavors from around the world accompanied by assorted freshly baked dinner rolls and butter.
Served with iced water, iced tea, selection of fine teas and freshly brewed regular and decaffeinated coffee.
Each plated dinner option includes one choice from entrees, salads, starch, vegetables, and desserts.

ROASTED FLANK STEAK | \$45 PER PERSON

Balsamic demi

RED WINE BRAISED SHORT RIBS | \$49 PER PERSON

Pinot Noir sauce, gremolata

BUCKHEAD FARMS

12OZ BONE-IN PORK CHOP | \$41 PER PERSON

Rosemary and garlic encrusted, port wine demi

CRACKED PEPPER CRUSTED KC STRIP | \$54 PER PERSON

Brandy peppercorn sauce

GRILLED FILET OF BEEF | \$56 PER PERSON

Cabernet-Porcini sauce

FARM RAISED ATLANTIC SALMON | \$43 PER PERSON

White wine goat cheese beurre blanc

GRILLED SIRLOIN STEAK | \$44 PER PERSON

Bordelaise sauce

BEEF FILET 8OZ & SPICED PRAWNS | \$68 PER PERSON

Barolo sauce and scampi butter



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PLATED DINNER

Chef's selections feature flavors from around the world accompanied by assorted freshly baked dinner rolls and butter. Served with iced water, iced tea, selection of fine teas and freshly brewed regular and decaffeinated coffee.

Each plated dinner option includes one choice from entrees, salads, starch, vegetables, and desserts.

PETITE BEEF FILET & FARM RAISED

ATLANTIC SALMON | \$59 PER PERSON

Cabernet sauce, citrus beurre blanc

CHICKEN FLORENTINE | \$40 PER PERSON

Pan seared, spinach white wine cream sauce

SEARED CHICKEN FORESTIERE | \$40 PER PERSON

Forest mushroom sauce

BBQ BEEF & CHICKEN | \$49.50 PER PERSON

Beef brisket and charbroiled chicken breast,
house-made barbecue sauce

GRILLED PORTABELLA MUSHROOM | \$35 PER PERSON

Grilled portabella vegetable stack, tomato, squash,
zucchini, spinach, fresh mozzarella

TRUFFLE GREEN ONION POTATO

LATKES | \$35 PER PERSON

Asparagus, baby carrots, grilled cauliflower steak,
roasted pepper coulis

SALADS | SELECT ONE

Wedge salad with crispy peppered pancetta,
blue cheese, grape tomato, pickled red onion,
buttermilk ranch dressing

Ripe vine tomato, basil pesto, fresh mozzarella,
arugula, balsamic reduction, extra virgin olive oil

Mixed greens, charred corn, Applewood smoked
bacon, cherry tomatoes, cotija cheese, cilantro
lime vinaigrette

Romaine and baby kale, radish, tomatoes, shaved
parmesan, dried cranberries, white balsamic Dijon
vinaigrette

Radicchio and mixed green salad, port wine
poached pear, candied walnuts, slivered red
onions, raspberry vinaigrette

STARCHES | SELECT ONE

Roasted garlic whipped potatoes

Rosemary tri-color roasted potatoes

Fingerling potato confit

Garlic asiago herb risotto

Boursin whipped potatoes

Parmesan encrusted red potatoes

Wild rice pilaf

Roasted garlic herb buttered linguini

VEGETABLES | SELECT ONE

Broccolini and blistered tomatoes

Haricot verts and glazed carrots

Roasted cauliflower and broccolini

Asparagus and glazed carrots

DESSERTS | SELECT ONE

Red velvet cake, raspberry coulis, Chantilly cream


Strawberry cheesecake

Carrot cake

Turtle cheesecake, bourbon caramel

Chocolate mousse Mandarin, lemon zest,
Chantilly cream 

Dutch apple pie

Flourless chocolate cake, raspberry coulis,
Chantilly cream 

Lemon berry mascarpone cake, Chantilly cream
(\$3 additional per person)

White chocolate raspberry cheesecake
(\$3 additional per person)

Crème brûlée cheesecake, berry coulis*
(\$3 additional per person)

*May require pre-order two weeks in advance

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HORS D'OEUVRES

Bite size, passed or presented, the perfect way for socializing food for receptions. Minimum order of 20 pieces per item. Butler passed service available with additional charge.

CHILLED SELECTIONS

priced per piece

VEGETARIAN

\$3.50 | Avocado Pico de Gallo, tostada, chipotle sour cream 

\$3.50 | Tomato bruschetta 

\$4 | Strawberry, basil, balsamic bruschetta 

\$5 | Mozzarella, tomato, fresh basil skewer 

\$5.50 | Fruit kabob, yogurt crème 

\$3.50 | Cucumber bites with hummus  

\$3.50 | Avocado crostini 

\$4 | Gazpacho shooters  

CHICKEN

\$4 | Southwest chicken salad in phyllo cup

\$4.50 | Tortilla and smoked chicken salad pinwheels

\$5.50 | Apple walnut chicken salad, cucumber  

SEAFOOD


\$4.50 | Chilled spiced Tiger shrimp, vodka cocktail sauce  


\$5.50 | In-house smoked salmon, crème fraiche, toasted rye

\$6 | Crab salad in phyllo cup

PORK

\$4.50 | Deviled eggs, crème fraiche, crisp bacon  

\$5 | Artisanal salami, Boursin, green olive 

\$6 | Tapas skewers, olives, salami, fontina cheese 

HOT SELECTIONS

priced per piece


VEGETARIAN

\$3 | Potato croquette, Cajun ranch

\$3.50 | Jalapeno corn fritter, avocado ranch

\$3.50 | Raspberry, brie, phyllo

\$3.50 | Thai chili fried cauliflower, lime crème fraiche

\$3.50 | Vegetable egg roll, sweet chili sauce 

\$4 | Spanakopita

\$4 | Assorted mini quiche

\$4 | Wild mushroom truffle arancini, tomato ragout

\$4 | Vegetable Empanada, sofrito sauce

HOT SELECTIONS

priced per piece

PORK

\$3.50 | Boursin and sausage stuffed mushrooms 



\$3.50 | Bourbon BBQ meatball 

\$4 | Chorizo arancini, lime crema

\$4.50 | Pork belly crostini, white cheddar, sweet potato haystack, chive

BEEF

\$5 | London broil crostini, horseradish cream, caramelized onions


\$5.50 | Beef satay, chimichurri  

\$5.50 | Petite beef wellington

\$5.50 | Smoked brisket picadillo empanada, salsa

SEAFOOD

\$5 | Crab Rangoon, sweet and sour sauce

\$5 | Bacon and Boursin cheese stuffed shrimp 


\$5.50 | Bacon wrapped scallops  

\$5.50 | Crab cake, lemon aioli 

\$5.50 | Coconut Shrimp, Thai chili honey mustard 

\$5.50 | Tempura shrimp, hoisin sauce 

CHICKEN

\$3.50 | Chicken wings, choice of two sauces; buffalo, whiskey BBQ, Carolina gold  served with choice of ranch or bleu cheese dipping sauce

\$4 | Chicken quesadilla, salsa

\$5 | Chicken lemongrass potsticker, Thai chili garlic

\$5 | Buffalo chicken spring rolls, ranch dip

\$5 | Chicken, waffles, spicy bourbon syrup

\$5.50 | Chicken satay, Thai peanut sauce  

\$5.50 | Bacon wrapped chicken, jalapeño  

\$5.50 | Mini chicken cordon bleu

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BOARDS & STATIONS

Create your own unique experience with beautiful culinary displays or stations. Service is 90 minutes.

FRESH VEGETABLE CRUDITE | \$229 PER PLATTER

Ranch and French onion dip (serves approx. 40 guests)

FRESH FRUIT & BERRY | \$229 PER PLATTER

Pineapple, honeydew, cantaloupe, grapes, berries, honey yogurt dip (serves approx. 40 guests)

THE HUMMUS BOARD | \$270 PER PLATTER

Grilled pita bread, roasted red pepper hummus, marinated olives, pepperoncini (serves approx. 40 guests)

THE CHEESE BOARD | \$289 PER PLATTER

Chef selected domestic cheddar, smoked Gouda, Provolone, Swiss, grapes, strawberries, Lavosh, crackers (serves approx. 40 guests)

SMOKED SALMON LOX | \$335 PER PLATTER

Capers, dill cream cheese, onions, tomatoes, rye toast points (serves approx. 40 guests)

CHARCUTERIE BOARD | \$425 PER PLATTER

Artisanal prosciutto, mortadella, capicola, Genoa salami, smoked Gouda, Gruyere, Grana Padano, marinated olives, whole grain mustard, crostini (serves approx. 40 guests)

RISOTTO STATION | \$12 PER PERSON

Creation station with choice of two: four cheese and herb, braised short rib, cauliflower or smoked salmon

MASHED POTATO BAR | \$12 PER PERSON

Buttery Yukon gold mashed potatoes, mashed sweet potatoes, brown sugar cinnamon butter, shredded cheddar cheese, bacon bits, scallions, sour cream

GOURMET NACHO BAR | \$17 PER PERSON

Corn tortilla chips, roasted tomato and pepper cheese dip, house-made salsa, salsa verde, jalapeños, guacamole

Choice of beef or pulled pork

FIVE CHEESE MACARONI & CHEESE BAR | \$12 PER PERSON

Peppered bacon, diced chicken, scallions, mushrooms, broccoli, shaved parmesan

FAJITA STATION | \$22 PER PERSON

Grilled chicken, grilled beef, onions, peppers, guacamole, house-made salsa, shredded cheddar cheese, shredded lettuce, sour cream, Pico de Gallo, green onions, flour and corn tortillas

GOURMET SLIDERS | PRICED PER DOZEN

\$45 | Philly cheesesteak, sautéed mushrooms, provolone, brioche

\$40 | Fried chicken breast, lettuce, tomato, roasted garlic aioli, brioche

\$36 | Portabella mushroom, Swiss cheese, rosemary, garlic, parsley, brioche

\$45 | Oven roasted pork belly, red pepper aioli, baby arugula in vinaigrette, pickled onions, brioche

\$45 | Burger sliders with garlic aioli, lettuce, tomato, pickled onions

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CARVING STATIONS

Create your own unique reception experience with beautiful culinary carving stations served with brioche rolls. Stations provided are 90 minutes and require one culinary attendant per station at \$100 per attendant.

CAJUN MARINATED SEARED PORK LOIN | \$175 PER STATION

Whiskey BBQ (serves 20)

HERB ROASTED TURKEY | \$250 PER STATION

Cranberry sauce, Dijon mustard (serves 30-35)

SMOKED HONEY HAM | \$355 PER STATION

Orange marmalade glaze, Dijon mustard (serves 30 to 35)

TOP ROUND OF BEEF | \$375 PER STATION

Creamy horseradish, au jus (serves 60-70)

ROASTED BEEF TENDERLOIN | \$435 PER STATION

Béarnaise and peppercorn sauce (serves 18-22)

CRACKED PEPPER CRUSTED PRIME RIB | \$470 PER STATION

Creamy horseradish, au jus (serves 30-35)



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CASH BARS

A \$50 hourly labor charge for each bartender will be added to functions and events.

BLUE LEVEL CASH BAR

DOMESTIC BEERS \$7 EACH

Bud Light, Miller Lite, Michelob Ultra, Budweiser

IMPORTED BEERS \$8 EACH

Blue Moon Belgian White, Corona Extra, Heineken, Sam Adams Boston Lager, Stella Artois, Heineken 0.0

SPIRITS & SELTZERS \$9 EACH

Gordon's Vodka, Gordon's Gin, Ron Castillo White Rum, Grant's Scotch, El Toro Silver Tequila, Early Times Bourbon, Windsor Canadian Whiskey, Assorted Truly Hard Seltzers

WINE \$9 PER GLASS

Copper Ridge Chardonnay, Copper Ridge Cabernet Sauvignon, Wycliff Brut Champagne (upon request)

DIAMOND LEVEL CASH BAR

DOMESTIC BEERS \$7 EACH

Bud Light, Miller Lite, Michelob Ultra, Budweiser

IMPORTED BEERS \$8 EACH

Blue Moon Belgian White, Corona Extra, Heineken, Sam Adams Boston Lager, Stella Artois, Heineken 0.0, Hand of Fate

SPIRITS & SELTZERS \$12 EACH

Tito's Vodka, Hendrick's Gin, Ron Zacapa Rum, Casamigos Blanco Tequila, Knob Creek Bourbon, Jameson Whiskey, Glenmorangie Original 10 Yr. Scotch, Assorted High Noon Hard Seltzers

WINE \$11 PER GLASS

Wente Southern Hills Cabernet Sauvignon
Wente Estate Gwen Chardonnay
Domain Ste. Michelle Brut (upon request)

GOLD LEVEL CASH BAR

DOMESTIC BEERS \$7 EACH

Bud Light, Miller Lite, Michelob Ultra, Budweiser

IMPORTED BEERS \$8 EACH

Blue Moon Belgian White, Corona Extra, Heineken, Sam Adams Boston Lager, Stella Artois, Heineken 0.0, Hazy Little Thing

SPIRITS & SELTZERS \$10 EACH

Smirnoff Vodka, New Amsterdam Gin, Myers Light Rum, Jose Cuervo Plata Tequila, Jim Beam Bourbon, Canadian Club Whiskey, J&B Scotch, Assorted High Noon Hard Seltzers

WINE \$10 PER GLASS

Proverb Chardonnay, Proverb Pinot Grigio, Proverb Sauvignon Blanc, Rex Goliath Moscato, Proverb Cabernet Sauvignon, Proverb Pinot Noir, Riondo Spumante Prosecco (upon request)



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HOSTED BARS

A \$50 hourly labor charge for each bartender will be added to functions and events.
Service charge and taxes applicable to hosted bar pricing.

BLUE LEVEL HOSTED BAR

DOMESTIC BEERS \$6 EACH

Bud Light, Miller Lite, Michelob Ultra, Budweiser

IMPORTED BEERS \$7 EACH

Blue Moon Belgian White, Corona Extra, Heineken,
Sam Adams Boston Lager, Stella Artois, Heineken 0.0

SPIRITS & SELTZERS \$8 EACH

Gordon's Vodka, Gordon's Gin, Ron Castillo White Rum,
Grant's Scotch, El Toro Silver Tequila, Early Times Bourbon,
Windsor Canadian Whiskey, Assorted Truly Hard Seltzers

WINE \$8 PER GLASS

Copper Ridge Chardonnay, Copper Ridge Cabernet
Savignon, Wycliff Brut Champagne (upon request)

DIAMOND LEVEL HOSTED BAR

DOMESTIC BEERS \$6 EACH

Bud Light, Miller Lite, Michelob Ultra, Budweiser

IMPORTED BEERS \$7 EACH

Blue Moon Belgian White, Corona Extra, Heineken,
Sam Adams Boston Lager, Stella Artois, Heineken 0.0,
Hand of Fate

SPIRITS & SELTZERS \$11 EACH

Tito's Vodka, Hendrick's Gin, Ron Zacapa Rum,
Casamigos Blanco Tequila, Knob Creek Bourbon,
Jameson Whiskey, Glenmorangie Original 10 Yr. Scotch,
Assorted High Noon Hard Seltzers

WINE \$10 PER GLASS

Wente Southern Hills Cabernet Sauvignon
Wente Estate Gwen Chardonnay
Domain Ste. Michelle Brut (upon request)

GOLD LEVEL HOSTED BAR

DOMESTIC BEERS \$6 EACH

Bud Light, Miller Lite, Michelob Ultra, Budweiser

IMPORTED BEERS \$7 EACH

Blue Moon Belgian White, Corona Extra, Heineken,
Sam Adams Boston Lager, Stella Artois, Heineken 0.0,
Hazy Little Thing

SPIRITS & SELTZERS \$9 EACH

Smirnoff Vodka, New Amsterdam Gin, Myers Light Rum,
Jose Cuervo Plata Tequila, Jim Beam Bourbon,
Canadian Club Whiskey, J&B Scotch, Assorted
High Noon Hard Seltzers

WINE \$9 PER GLASS

Proverb Chardonnay, Proverb Pinot Grigio, Proverb
Sauvignon Blanc, Rex Goliath Moscato, Proverb
Cabernet Sauvignon, Proverb Pinot Noir, Riondo
Spumante Prosecco (upon request)





BY THE BOTTLE

Our red and white wine selection features premium brands.
A \$50 hourly labor charge for each bartender will be added to functions and events.

RED WINES

WHISPERING ANGEL ROSE \$70
COLUMBIA CREST CABERNET \$56
STORYPOINT CABERNET \$56
CONN CREEK CABERNET \$120
DAOU CABERNET \$138
TANGLEY OAKS MERLOT \$100
MEIOMI PINOT NOIR \$145
PARKER STATION PINOT NOIR \$100
ACROBAT PINOT NOIR \$100
ZACA MESA BLEND \$115
APOTHIC RED, RED BLEND \$50

WHITE WINES

CANYON ROAD MOSCATO \$39
SHADES OF BLUE RIESLING \$50
WENTE RIESLING \$80
TERLATO FAMILY PINOT GRIGIO \$125
CASA LUNARDI PINOT GRIGIO \$47
SMOKETREE CHARDONNAY \$115
SONOMA CUTRER CHARDONNAY \$165
STARBOROUGH SAUVIGNON BLANC \$90
MANTAZA CREEK SAUVIGNON BLANC \$110

SPARKLING

CANDONI PROSECCO SPLITS \$19
MIONETTO PROSECCO \$65
RIONDO PROSECCO \$75
ANDRE BRUT CHAMPAGNE \$30
ANDRE SPUMANTE CHAMPAGNE \$30
CHANDON BRUT CHAMPAGNE \$125
MOET & CHANDON IMPERIAL CHAMPAGNE \$275
DOM PERIGNON CHAMPAGNE \$1350

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important things TO KNOW

CUSTOM CULINARY

In addition to our published menu suggestions, our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget requirements or needs and dietary restrictions. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

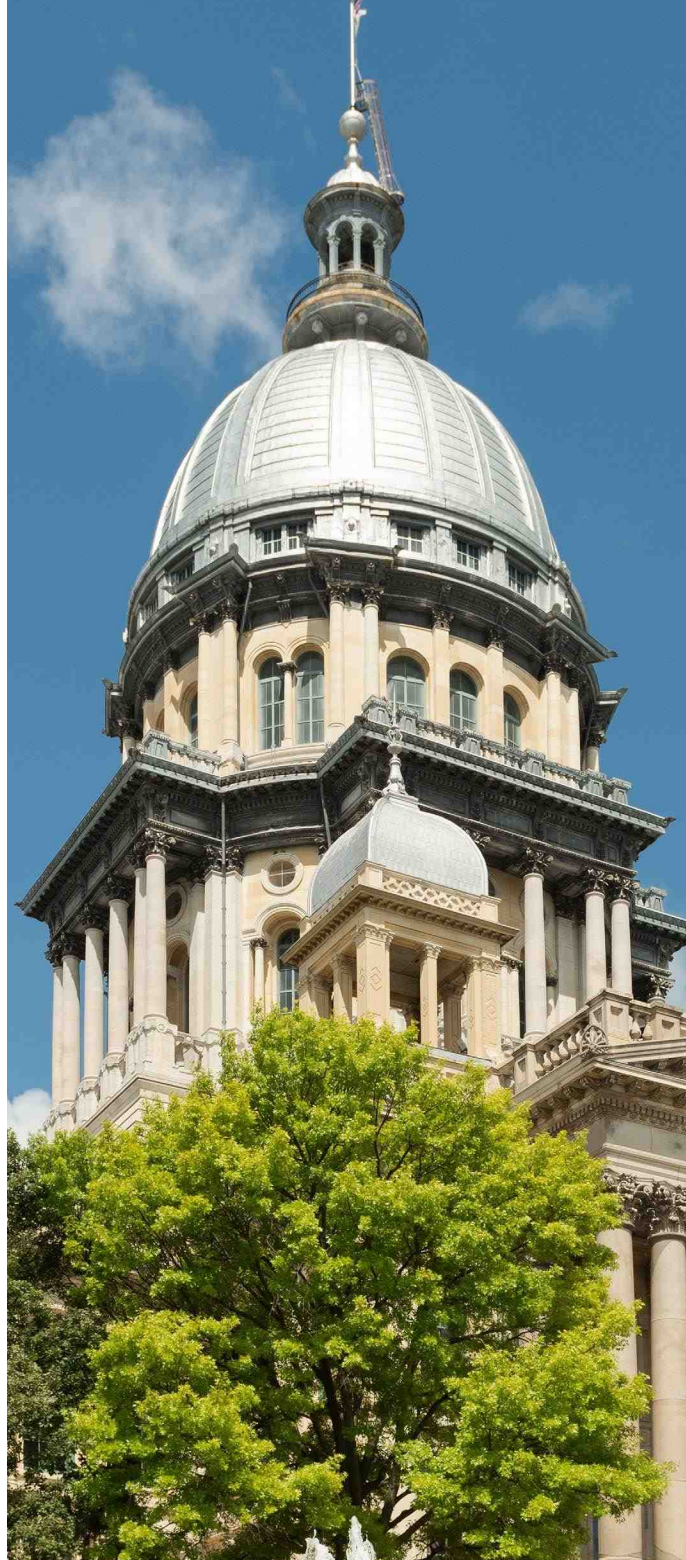
Menus are subject to change and ingredients may vary based on seasonality or availability. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage, including alcohol, must be purchased through the Hotel.

MEAL SERVICE

Breaks are based upon a thirty (30) minute service time unless otherwise noted. Buffets (breakfast, lunch, reception & dinner) are served for one and a half hours. Due to health regulations and quality concerns, remaining items from any meal period may not be repurposed or served again for another function or break or removed from hotel premises. An extension of actual service time is subject to additional labor fees.

GUARANTEE

Final attendance must be specified seven business days prior to the event by 12 p.m. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your Banquet Event Order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Dietary restrictive numbers are required when the guarantee is provided and will be considered part of the final guarantee.



LINCOLN'S CAPITOL SPARK

Springfield claimed its status as the Illinois state capital in 1837, becoming the third city to hold the title. Its central location and growing significance, supported by influential leaders like Abraham Lincoln, played a key role in securing its status as the capital. This decision set the stage for Springfield to flourish as a vibrant political and cultural hub in the heart of Illinois.



IMPORTANT THINGS TO KNOW

OUTSIDE FOOD & BEVERAGE

Hotel does not allow any outside food or beverage in Hotel meeting/event rooms. A fee will be charged to your event per occurrence. Service fees will apply to any outside food or beverage served in our function space.

LOCAL TAXES AND SERVICE CHARGE

All prices are subject to a 23% Service Charge and applicable local Sales Tax, currently 9.75%. Service Charge is not a gratuity and is the property of the Hotel to cover discretionary costs of the event.

CUSTOMIZED GOBO

A \$165 fee applies to the creation of a custom GOBO for your event. Requires two hours of labor for setup and tear down at \$50 per hour.

LOST AND FOUND

The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following an event.

LABOR FEE

A \$100 labor charge will be added to functions and events for each station chef attendant, buffet attendant, and coat check attendant per 90 minutes.

A \$50 hourly labor charge per bartender will be added to functions and events requiring bartenders.

A supplemental surcharge per person will apply for each food and beverage function with a guaranteed number of less than twenty (20) guests in attendance.

SEATING

Hotel seating will be eight (8) guests for each round table and three (3) guests for each classroom table unless otherwise requested. If a lower ratio is required, additional labor charges will apply.

LINEN

White table linens and black or white napkins are available through the hotel at no extra charge. Specialty linens and napkins are available through the hotel for an additional charge.

AUDIO VISUAL

For your convenience, Premiere Audio Visual is our in-house professionals providing a knowledgeable, on-site team with state of the art equipment. Live stream packages, up lighting, and video walls are some of the services available through Premiere AV.

PAYMENT

Payment and deposits shall be made in advance of the event, unless another form of payment has been established at contract signing.

SIGNAGE

The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs upon request.

FLORALS, DECOR, AND ENTERTAINMENT

Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions. All deliveries should be coordinated with your catering or event manager, including deliveries from outside contractors such as musicians, florists, and décor and design companies.



LET US HOST YOUR NEXT EVENT

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