



Weddings ♦ Meetings ♦ Conferences ♦ Parties ♦ Banquets





Welcome to the Highland Conference Center!

Whether you are holding a social function, wedding reception, corporate meeting or multi-day conference, for small groups of 10 people up to major events for 400, we are ready to host your next event in Mitchell, SD!

The Highland Conference Center provides a relaxed, productive atmosphere for you and your guests.

Our Grand Ballroom can be customized to accommodate all sizes of groups.

From start to finish, you will have a highly attentive staff assisting you with every detail to ensure that your event is flawless.

You are sure to impress your guests with our first class on-site catering department, specializing in homemade breakfasts, lunches and dinners. We pride ourselves with delicious homemade meals.

We would be happy to offer a discount to your guests to enjoy a refreshing night's stay at one of our connecting properties; the Highland Conference Center is conveniently located between the Comfort Inn & Suites and the Hampton Inn via an indoor walkway. Both properties have complimentary hot breakfast, pillow top beds, free wireless internet, business center, fitness center, whirlpool and family suites.

The Highland Conference Center is within walking distance of several restaurants and lounges, as well as shopping; and within a short driving distance of several outstanding cultural attractions.

With outstanding meeting space, comfortable hotel rooms, delicious food and first class service that will exceed your expectations, you'll discover even more reasons to have your next event at the Highland Conference Center.

We look forward to the opportunity to work with you on your next event!



Jill Larson

Sales & Event Manager

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www.highlandconferencecenter.com

Meetings

Food & Beverage:

All food and beverage must be supplied through the Highland Conference Center. Health Department Regulations prohibit us from allowing food and beverages to be removed from the Highland Conference Center premises.

All Food & Beverage is subject to 18% service charge and 7.5% sales tax. Menu prices are subject to change due to fluctuating market prices.

Kids Meals, Vegetarian and Gluten Free Meal options are available with advanced request.

Your menu selection should be submitted to the Sales & Event Manager **one month** prior to the event. The number of guests attending must be confirmed by noon **five business days** prior to the event. This number will be considered the guarantee and is not subject to reduction. You will be responsible for payment of the final guaranteed number even if fewer guests actually attend. If no guarantee is received, the original number expected will be used as the guaranteed number of guests. We will set the room for ten percent over your guaranteed count and will accommodate extra guests with a menu that is as close as possible to your menu.

Billing & Deposits:

You may be asked to pay a deposit for your event. Advance deposits, when required, are non-refundable. All deposits can be re-applied if the function is rescheduled within a six month period. We accept Cash, Check, MasterCard, Visa, American Express and Discover. An invoice will be emailed or mailed to you after your event and is due in full within 30 days.

Audio Visual & Technology:

A wide selection of audio visual equipment and services are available on a rental basis. Audio visual requirements must be specified prior to the function. Please see the audio visual equipment page for a complete list of items that are available to you.

Hotel Accommodations:

We are happy to offer group blocks at the Hampton Inn and the \Comfort Inn & Suites for your guests. We can set up the blocks as individual pay or master bill. The blocks will be held until two weeks prior to your event. Rooming lists are due two weeks prior to your event as well. Please arrange all hotel blocks through the Sales & Event Manager at the Highland Conference Center.

Meeting Planner Perk Program:

We offer one complimentary sleeping room per 25 rooms booked per hotel per night during your meeting. These rooms can be used for yourself or a guest. In addition to this, you may submit your invoices for either Hilton Honors points or Choice Privileges. See the Sales & Event Manager for details.

Decorating:

No nails, pins, tacks or tape are allowed to be used on the walls. We would be happy to assist you in hanging items that you need for your event.

We will provide a seasonal centerpiece or you are welcome to bring your own decorations.

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Room Assignment & Set Up:

The Highland Conference Center reserves the right to assign rooms based on the guaranteed number of guests. The room rental includes tables, skirting, pipe and drape, chairs, linens, china, flatware and glassware.

There are numerous ways that meetings and banquets can be set up. Please submit your set-up instructions to the Sales & Event Manager one week prior to the event. Specific set-up times and deliveries will be arranged the week of your event.

Alcohol Policies:

All alcohol must be supplied by the Highland Conference Center.

Absolutely no outside alcohol is allowed and alcohol purchased at the Highland Conference Center may not leave the premises.

The Highland Conference Center prohibits anyone under the age of 21 to purchase or consume alcohol **even in the presence of their parents.** If this regulation is broken, the person will be asked to leave the facility. If the person does not cooperate, appropriate action will be taken.

It is against the law to serve anyone who is visibly intoxicated. The Highland Conference Center reserves the right to refuse service to anyone at anytime. If the person who is visibly intoxicated continues to drink alcohol, they will be asked to leave the premises. If the person does not cooperate, appropriate action will be taken.

Security may be required at functions that serve alcohol. A fee of \$20.00 per hour will be charged for this service.

Last call for alcohol is 12:30 am unless you wish to have it earlier.

Lost & Found:

Any items left behind will be put in the Lost & Found. The hotels and conference center cannot be responsible for damage or loss of any article or merchandise left in the hotels or conference center prior to or following your function or meeting.

Parking:

The hotel and conference center are not responsible for loss or damage to automobiles or their contents while parked on hotel or conference center property.

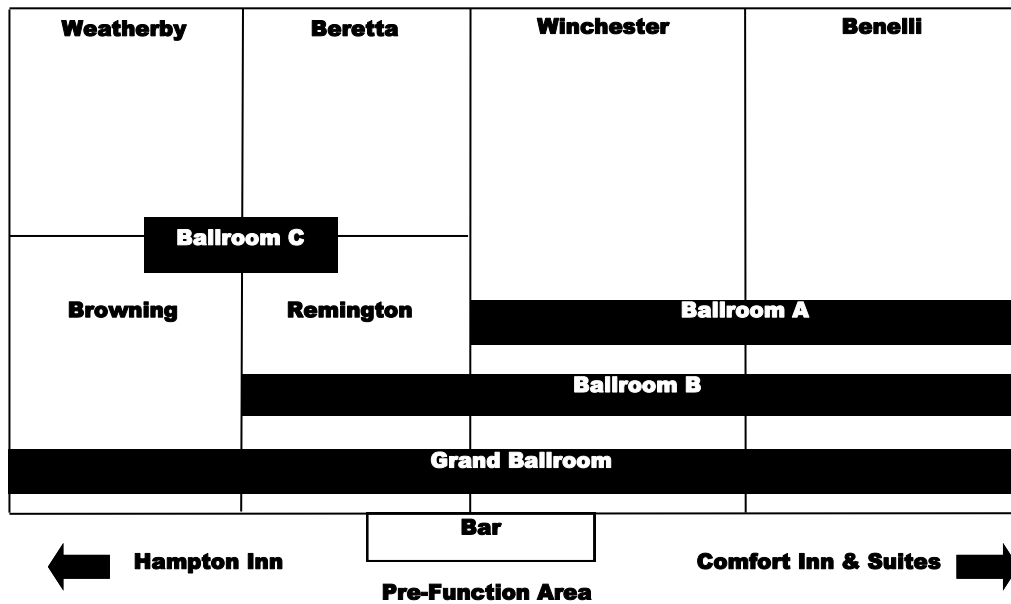
Shipping & Receiving:

Small packages for meetings may be delivered to the conference center no more than one week prior to the function due to a minimum amount of storage space.

Liability:

The Highland Conference Center reserves the right to inspect and control all private functions. Guests shall indemnify and hold the Highland Conference Center and its affiliates harmless from any and all claims, suits, losses, damages and expenses on account of injury to any party in connection with the function, or resulting from damages or destruction of any conference center or hotel property by guests or any attendee of the function on the premises. Liability for damages to the premises will be charged accordingly. The conference center cannot assume responsibility for personal property and equipment brought onto the premises.

Meeting Room Layout



Seating Capacity

The seating capacity specifications shown here will vary due to audio/visual, staging and other set-up modifications.

Grand Ballroom

Dimensions: 110x57
 Reception: 900
 Theatre Seating: 700
 Banquet Seating: 450
 Classroom 30" Tables: 300
 Classroom 18" Tables: 350

Ballroom A

Dimensions: 60x57
 Theatre Seating: 450
 Banquet Seating: 240
 Classroom 30" Tables: 150
 Classroom 18" Tables: 200

Ballroom B

Dimensions: 85x57
 Theatre Seating: 600
 Banquet Seating: 320
 Classroom 30" Tables: 200
 Classroom 18" Tables: 250

Ballroom C

Dimensions: 50x57
 Theatre Seating: 200
 Banquet Seating: 150
 Classroom 30" Tables: 100
 Classroom 18" Tables: 150

Winchester

Dimensions: 30x57
 Theatre Seating: 200
 Banquet Seating: 120
 Classroom 30" Tables: 60
 Classroom 18" Tables: 90

Benelli

Dimensions: 30x57
 Theatre Seating: 200
 Banquet Seating: 120
 Classroom 30" Tables: 60
 Classroom 18" Tables: 90

Remington/Beretta

Dimensions: 25x57
 Theatre Seating: 150
 Banquet Seating: 80
 Classroom 30" Tables: 60
 Classroom 18" Tables: 81

Browning/Weatherby

Dimensions: 25x57
 Theatre Seating: 100
 Banquet Seating: 72
 Classroom 30" Tables: 54
 Classroom 18" Tables: 72

Remington

Dimensions: 25x30
 Theatre Seating: 50
 Banquet Seating: 30
 Classroom 30" Tables: 30
 Classroom 18" Tables: 35

Beretta

Dimensions: 25x25
 Theatre Seating: 50
 Banquet Seating: 30
 Classroom 30" Tables: 30
 Classroom 18" Tables: 35

Browning

Dimensions: 25x25
 Theatre Seating: 50
 Banquet Seating: 30
 Classroom 30" Tables: 30
 Classroom 18" Tables: 35

Weatherby

Dimensions: 25x30
 Theatre Seating: 50
 Banquet Seating: 30
 Classroom 30" Tables: 30
 Classroom 18" Tables: 35

Comfort Inn Board Room

Dimensions: 20x35
 Theatre Seating: 50
 Classroom 18" Tables: 30

Comfort Inn Pool Room

Dimensions: 25x25
 Banquet Seating: 35
 Classroom 30" Tables: 25
 Classroom 18" Tables: 35

Hampton Inn Board Room

Dimensions: 12x25
 Conference: 14

Prefunction Area

Dimensions: 110x24
 Reception: 200

Audio Visual Equipment

Prices listed are per item per day.

150" Projection Screen \$75	Flip Chart with Markers No Charge
70" Projection Screen \$20	Portable White Board \$25
LCD Projector \$50	Telephone Line No Charge
32" TV with DVD/VCR \$40	Speaker Phone \$25
Wireless Lavalier Microphone \$25	Wireless Internet No Charge
Cordless Microphone \$25	Extension Cords No Charge
Corded Microphone \$25	Power Strips No Charge
American Flag No Charge	Staging: 4X8 Section \$50
South Dakota Flag No Charge	20x20 Dance Floor \$200
Projection Cart No Charge	Background Music No Charge
Exhibit Booths \$15	
Standing Podium \$40	
Table Top Podium \$20	
Easels No Charge	
Sound Cord No Charge	

Dinner Entrees

All Dinner Entrees can be served plated or buffet style and are served with choice of three sides, coffee, water and fresh baked dinner rolls. Groups under 25 will be plated. Add \$6.00 for a dual entrée plated meal or two meat buffet. 18% Service Charge and 7.5% Sales Tax will be added to food and beverage.

Wild Mushroom Chicken	\$14.50
<i>Grilled chicken breast smothered in a wild mushroom and fresh herb cream sauce</i>	
Garlic Lemon Chicken	\$14.75
<i>Grilled chicken breast seasoned with fresh squeezed lemon. Served smothered in a garlic cream sauce</i>	
Herb Roasted Chicken	\$15.00
<i>Bone in chicken quarters rubbed with olive oil, basil & fresh herbs slow cooked on a rotisserie</i>	
Bacon Wrapped Chicken	\$15.25
<i>Tender chicken breast stuffed with sliced ham and pepper-jack cheese. Wrapped with hickory smokehouse bacon</i>	
Maryland Style Chicken	\$15.00
<i>Chicken breast breaded in house lightly fried and served with a spicy white cheese sauce</i>	
Montgomery Chicken	\$15.25
<i>8 oz. chicken breast topped with onions, peppers, mushrooms and pepper jack cheese sauce</i>	
Chicken Parmesan	\$15.50
<i>Chicken breast breaded then fried served atop linguini topped with marinara, provolone and parmesan cheese</i>	
Swiss Steak	\$14.50
<i>Tender pieces of sirloin slowly cooked with a mixture of freshly chopped onions, carrots, celery and tomatoes</i>	
Sirloin Beef Tips	\$16.75
<i>Tender pieces of choice beef grilled with onions, peppers and mushrooms. Served medium rare to medium</i>	
Roast Beef	\$15.25
<i>Choice beef seasoned and slow roasted. Served thinly sliced or pot roast style in au jus</i>	
Parmesan Pork Loin	\$16.25
<i>Pork loin marinated and dressed with parmesan cheese, then oven roasted and sliced thin</i>	
Roasted Pork Loin	\$15.25
<i>Center cut pork loin seasoned then slowly roasted to perfection</i>	
Thai Pork Chop	\$14.75
<i>Tender bone-in pork chop seared and dressed with house sweet chili sauce</i>	
Virginia Pit Ham	\$15.00
<i>Thick slices of smoked Virginia ham that is slow cooked with brown sugar and pineapple</i>	
Roasted Turkey	\$14.25
<i>Slow roasted turkey breast served with sage dressing</i>	

Choose one: Buttered Corn - Honey Glazed Carrots - Green Bean Casserole - California Vegetables - Monoco Blend
Summer Squash - Baked Beans - Green Beans with Bacon & Onion - Vegetable Medley - Asparagus...Add \$.50

Choose One: Wild Rice Blend - Oven Roasted New Potatoes - Parsley Buttered Red Potatoes - Garlic Mashed Potatoes
Mashed Potatoes with Gravy - Baked Potato - Cheesy Hash Brown Casserole - Loaded Mashed Potatoes - Rosemary Potatoes
Pepper Jack Mac & Cheese

Choose One: Potato Salad - Macaroni Salad - Italian Pasta Salad - Coleslaw - Strawberry Fluff - Fruit Salad - Cookies & Cream Salad
Garden Salad with Tomatoes, Cucumber and Red Onion - Caesar Salad with Croutons - Spinach Salad with Egg and Hot Bacon Vinaigrette
House Salad with tomatoes, cucumbers, red onion, croutons and cheese Add \$1.00

Choose a homemade dressing for additional \$.50: Italian, Parmesan-Pepper, Creamy Garlic or Balsamic Vinaigrette

Premium Entrees

*All Premium Entrees are served plated with choice of three sides, coffee, water and fresh baked dinner rolls.
18% Service Charge and 7.5% Sales Tax will be added to food and beverage.*

Chicken Oscar <i>Sautéed breast of chicken topped with crab meat, asparagus and béarnaise sauce</i>	\$18.50
Marinated Beef Kabob <i>Tender medallions of beef grilled with mushrooms, green peppers and onions</i>	\$17.00
New York Strip <i>New York Strip char-grilled to medium rare</i>	\$17.50
Prime Rib <i>Traditional slow roasted prime rib served with au jus</i>	\$25.00
London Broil <i>Tender slices of seasoned flank steak topped with a béarnaise sauce</i>	\$19.25
Ribeye Steak <i>10 oz. choice ribeye seared medium rare-medium</i>	\$25.25
Chateaubriand <i>Whole beef tenderloin seared and roasted to medium rare, served with a chateaubriand sauce</i>	\$22.00
Bacon Wrapped Pork Tenderloin <i>Marinated pork tenderloin wrapped with bacon and grilled</i>	\$18.25
Stuffed Pork Loin <i>Pork loin stuffed with sage stuffing</i>	\$16.00
Herb Stuffed Pork Chop <i>Butterflied pork chop stuffed with sage dressing</i>	\$16.50
Parmesan Pork Tenderloin <i>Pork loin marinated and dressed with parmesan cheese, then oven roasted and sliced thin</i>	\$17.75
Salmon <i>Pan seared Salmon with mushroom cream sauce</i>	\$18.75
Jumbo Fried Shrimp <i>Five hand breaded jumbo shrimp lightly fried</i>	\$19.50
Jumbo Grilled Shrimp <i>Five jumbo grilled shrimp</i>	\$18.50
Walleye <i>10 oz. walleye broiled with lemon, garlic, white wine and butter</i>	\$24.00

***Choose one:** Buttered Corn - Honey Glazed Carrots - Green Bean Casserole - California Vegetables - Monoco Blend
Summer Squash - Baked Beans - Green Beans with Bacon & Onion - Vegetable Medley - Asparagus...Add \$.50*

***Choose One:** Wild Rice Blend - Oven Roasted New Potatoes - Parsley Buttered Red Potatoes - Garlic Mashed Potatoes
Mashed Potatoes with Gravy - Baked Potato - Cheesy Hash Brown Casserole - Loaded Mashed Potatoes - Rosemary Potatoes
Pepper Jack Mac & Cheese*

***Choose One:** Potato Salad - Macaroni Salad - Italian Pasta Salad - Coleslaw - Strawberry Fluff - Fruit Salad - Cookies & Cream Salad
Garden Salad with Tomatoes, Cucumber and Red Onion - Caesar Salad with Croutons - Spinach Salad with Egg and Hot Bacon Vinaigrette
House Salad with tomatoes, cucumbers, red onion, croutons and cheese Add \$1.00*

Choose a homemade dressing for additional \$.50: Italian, Parmesan-Pepper, Creamy Garlic or Balsamic Vinaigrette

Dual Entrees

All Dual Entrees are served plated with coffee, water and fresh baked dinner rolls.

18% Service Charge and 7.5% Sales Tax will be added to food and beverage.

Ribeye & Grilled Shrimp	\$27.50
<i>10 oz. ribeye and three grilled shrimp served with loaded mashed potatoes, California blend of vegetables and Caesar salad</i>	
Bacon Wrapped Pork Tenderloin & Garlic Lemon Chicken	\$23.50
<i>Marinated pork tenderloin wrapped with bacon and grilled chicken breast seasoned with fresh squeezed lemon smothered in a garlic cream sauce served with rosemary potatoes, grilled asparagus and spinach salad with hot bacon vinaigrette</i>	
London Broil & Stuffed Chicken Breast	\$23.50
<i>Tender slices of seasoned flank steak topped with a béarnaise sauce and a chicken breast, stuffed with ham and cheese and wrapped in bacon served with parsley buttered red potatoes, glazed carrots and mixed greens with assorted dressings</i>	

Specialty Buffets

All Specialty Buffets are served with coffee, water and fresh baked dinner rolls.

Available for lunch or dinner

Classic Buffet	\$18.95
<i>Thin slices of tender roast beef, thick sliced Virginia ham, mashed potatoes with gravy, green beans with bacon and onion, house salad with ranch & french dressing</i>	
Italian Feast	\$17.00
<i>Meat lasagna, tender grilled chicken & penne pasta tossed in a creamy alfredo sauce, caesar salad and garlic bread</i>	
Western BBQ	\$19.95
<i>Smoked brisket and pulled pork with bbq sauce, baked beans, coleslaw and potato salad</i>	

Smoked Meats

All Smoked Meats are served with choice of three sides, coffee, water and fresh baked dinner rolls.

Available for lunch or dinner

Chicken	\$15.00
<i>Quarter of chicken smoked over mesquite wood</i>	
Baby Back Ribs	\$18.50
<i>Half rack of smoked baby back ribs with tangy bbq sauce</i>	
Prime Rib	\$26.00
<i>10 oz cut of choice beef rib loin smoked over mesquite wood served medium rare– medium</i>	
Beef Brisket	\$18.25
<i>Beef brisket smoked fourteen hours over mesquite wood with tangy bbq sauce</i>	
Sliced or Pulled Pork	\$16.25
<i>Smoked pork loin served thinly sliced or pulled</i>	

Kids Meals

Chicken Strips & French Fries	\$6.95
Macaroni & Cheese with Garlic Toast	\$6.95

Lunch Selections

*All Hot Lunch Selections are served with choice of three sides, coffee, water, iced tea.
Groups under 25 will be plated. Add \$6.00 for a dual entrée plated meal or two meat buffet.
18% Service Charge and 7.5% Sales Tax will be added to food and beverage.*

Roast Beef <i>Choice beef seasoned and slow roasted. Sliced thin and served in au jus</i>	\$13.00
Grilled Chicken Breast <i>6 oz. chicken breast lightly seasoned & grilled</i>	\$12.25
Roasted Pork Loin <i>Center cut pork loin seasoned then slowly roasted to perfection. Sliced thin for serving.</i>	\$12.25
Thai Pork Chop <i>Tender bone-in pork chop seared and dressed with house sweet chili sauce</i>	\$12.50
Virginia Pit Ham <i>Thick slices of smoked Virginia ham that is slow cooked with brown sugar and pineapple served</i>	\$12.25
Fried Chicken <i>Hand breaded fried chicken</i>	\$12.25
Chicken Cordon Bleu <i>Breaded chicken stuffed with ham and cheese</i>	\$13.50
Country Style Ribs <i>Bone-in country style pork ribs glazed with a sweet bbq sauce served with parsley buttered red potatoes, corn on the cob and a caesar salad and dinner rolls</i>	\$12.25

*Choose one: Buttered Corn - Honey Glazed Carrots - Green Bean Casserole - California Vegetables - Monoco Blend
Summer Squash - Baked Beans - Green Beans with Bacon & Onion - Vegetable Medley- Asparagus...Add \$.50*

*Choose One: Wild Rice Blend - Oven Roasted New Potatoes - Parsley Buttered Red Potatoes - Garlic Mashed Potatoes
Mashed Potatoes with Gravy - Baked Potato - Cheesy Hash Brown Casserole - Loaded Mashed Potatoes - Rosemary Potatoes
Pepper Jack Mac & Cheese*

*Choose One: Potato Salad - Macaroni Salad - Italian Pasta Salad - Coleslaw - Strawberry Fluff - Fruit Salad - Cookies & Cream Salad
Garden Salad with Tomatoes, Cucumber and Red Onion - Caesar Salad with Croutons - Spinach Salad with Egg and Hot Bacon Vinaigrette
House Salad with tomatoes, cucumbers, red onion, croutons and cheese Add \$1.00*

Choose a homemade dressing for additional \$.50: Italian, Parmesan-Pepper, Creamy Garlic or Balsamic Vinaigrette

Small Group Lunch Selections

Small Group Lunches are groups under 15 and are served plated with coffee, water, iced tea .

Deluxe Cheeseburger <i>Cheeseburger with lettuce, onion, tomato and pickles served with french fries</i>	\$12.25
Hot Beef <i>Tender roast beef sandwich smothered with mashed potatoes and gravy and a house salad</i>	\$12.25
Lasagna <i>Layers of pasta, meat sauce and cheeses, served with garlic bread and caesar salad</i>	\$12.50
Grilled Chicken Breast <i>6 oz. chicken breast served with parsley buttered red potatoes, monoco blend of vegetables and a house salad</i>	\$12.25
Chicken Club Sandwich <i>Grilled chicken breast on a bun, pepper jack cheese, bacon, tomato, lettuce on a bun, served with potato chips</i>	\$12.25

Lunch Selections

*All Lunches are served with coffee, water, iced tea .
18% Service Charge and 7.5% Sales Tax will be added to food and beverage.*

Salad Bar	\$11.75
<i>Mixed greens, turkey, ham, hard boiled eggs, shredded cheese, tomato, croutons served with italian pasta salad and fresh baked dinner rolls</i>	
Sandwich Bar	\$12.75
<i>Assorted breads, meats & cheeses, condiments and vegetable tray, served with your choice of homemade soup: Wisconsin Cheese, Tomato, Chicken Noodle, Chili, Vegetable or Potato</i>	
Brisket Sandwich	\$13.75
<i>Slow smoked beef brisket piled high on a hamburger bun served with bbq sauce, potato salad and pickle spear</i>	
Philly Cheesesteak	\$14.25
<i>Thin sliced beef, peppers, onion and cheese on a hoagie bun served with potato chips</i>	
Pulled Pork Sandwich	\$12.75
<i>Slow smoked pork butt dressed with tangy bbq sauce and stacked on a hamburger bun served with baked beans and coleslaw</i>	
Cuban Sandwich	\$12.50
<i>Sliced pork loin, turkey, cheese, mustard and pickles on a ciabatta bun served with macaroni salad</i>	
Hot Beef or Hot Turkey- served plated	\$12.25
<i>Tender roast beef or turkey sandwich served smothered with mashed potatoes & gravy and a house salad with ranch & french dressing</i>	
Chicken Alfredo	\$13.00
<i>Penne pasta and tender grilled chicken tossed in a creamy alfredo sauce served with garlic bread and a caesar salad</i>	
Lasagna	\$12.50
<i>Layers of pasta, meat sauce and cheeses., served with garlic bread and caesar salad</i>	
Burger Bar	\$13.25
<i>Grilled beef patties, buns, american cheese, swiss cheese, relish tray, ketchup, mustard, lettuce, onions, tomato, potato salad and potato chips</i>	
Italian Feast	\$16.75
<i>Meat lasagna, tender strips of chicken & penne pasta tossed in a creamy alfredo sauce, caesar salad and garlic bread</i>	
Mexican Buffet	\$13.75
<i>Seasoned taco meat, spanish rice, homemade tortilla chips, soft & hard shells, warm nacho cheese, condiments and homemade cinnamon chips</i>	
Baked Potato Bar	\$13.00
<i>Baked potatoes, chili, broccoli, cheese, ham, butter, sour cream, bacon and dinner rolls</i>	
Classic Buffet	\$18.50
<i>Tender roast beef, ham, mashed potatoes with gravy, green beans with bacon and onion, house salad with ranch & french dressing and dinner rolls</i>	

Breakfast

*Breakfast is served with coffee, water and orange juice. Groups under 25 people will be served plated.
18% Service Charge and 7.5% Sales Tax will be added to food and beverage.*

Classic Breakfast	\$12.00
<i>Fresh scrambled eggs, bacon strips, grilled breakfast potatoes, assorted muffins and seasonal fresh fruit</i>	
Southern Scramble	\$12.00
<i>Fresh scrambled eggs, biscuits with sausage gravy, grilled breakfast potatoes and fresh seasonal fresh fruit</i>	
Deluxe Breakfast	\$13.50
<i>Fresh scrambled eggs, sausage links, grilled breakfast potatoes, pancakes with syrup and fresh seasonal fruit</i>	
Breakfast Croissant	\$8.25
<i>Ham, fried egg and cheese on a flaky croissant</i>	
Breakfast Burrito	\$8.25
<i>Burrito stuffed with ground sausage, peppers, onions and fresh scrambled eggs</i>	

Snacks and Refreshments

Caramel Rolls	\$16.00/dozen	Orange Juice	\$15.00/gallon
Cinnamon Rolls	\$16.00/dozen	Regular or Decaf Coffee	\$15.00/gallon
Assorted Rolls & Pastries	\$16.00/dozen	Hot Chocolate	\$15.00/gallon
Assorted Muffins	\$16.00/dozen	Hot Apple Cider	\$15.00/gallon
Small Fruit Tray	\$85.00	Hot Tea	\$1.50/each
Large Fruit Tray	\$165.00	Fruit Punch	\$15.00/gallon
Granola Bars	\$1.50/each	Slush or Sherbet Punch	\$20.00/gallon
Candy Bars	\$1.50/each	Lemonade	\$15.00/gallon
Chex Mix	\$2.00/person	Iced Tea	\$15.00/gallon
Gourmet Rice Krispy Bars	\$16.50/dozen	Bottled Soda	\$1.50/each
Assorted Cookies	\$16.00/dozen	Bottled Water	\$1.50/each
Fudge Brownies	\$16.50/dozen	Bottled Fruit Juice	\$1.50/each
Assorted Dessert Bars	\$2.50/each	Bottled Fruit Juice	\$1.50/each
Sundae Bar	\$3.95/person		
<i>Vanilla Ice Cream served with assorted candies, sauces and fruit toppings</i>			
Sweet and Salty Buffet	\$3.95/person		
<i>Assortment of candies & salty snacks</i>			

Hors d' Oeuvres

Each order serves approximately 50 people. 18% Service Charge and 7.5% Sales Tax will be added to food and beverage.

Seafood Fondue **\$165**
Shrimp, crab meat, green onions and warm cheeses served with crispy ciabatta bread

Crab & Shrimp Dip **\$145**
Shrimp, crab meat, cream cheese and green onions served with crackers

Spinach and Artichoke Dip **\$165**
Warm spinach and artichokes in a creamy sauce served with warm breads

Buffalo Chicken Dip **\$165**
Shredded chicken in spicy buffalo sauce, served with homemade tortilla chips

Meat & Cheese Tray **\$175**
Slices of ham, turkey and salami, colby, pepper jack and cheddar cheeses served with assorted crackers

Vegetable Tray **\$155**
Carrots, celery, cucumbers and two seasonal vegetables served with a ranch dip

Fresh Fruit Tray **\$165**
Seasonal fresh fruit with a cream cheese fruit dip

Party Mix **\$75**
Traditional pretzel and chex mix

Chocolate Strawberries **\$165**
Large strawberries dipped in chocolate

Herb Tortilla Wrap **\$150**
Herb tortilla wraps stuffed with cream cheese, lettuce and ham and turkey

Stuffed Mushrooms **\$135**
Warm mushroom caps stuffed with crab meat and cream cheese or sausage

Mini Sandwiches **\$150**
Thin sliced turkey or ham on a mini bun with mustard and mayonnaise on the side

Shrimp Tart **\$225**
Mini phyllo cup with creole filling topped with a grilled shrimp

Buffalo Chicken Balls **\$200**
Deep fried buffalo chicken served with ranch

Chips & Dip **\$110**
Potato chips served with a french onion dip

Chips & Salsa **\$110**
Tri colored tortilla chips with house made salsa

Nacho Bar **\$150**
Homemade tortilla chips served with salsa and warm nacho cheese

Super Nacho Bar **\$235**
Homemade tortilla chips served with salsa, warm nacho cheese and seasoned taco meat

Cocktail Shrimp **\$200**
Large chilled gulf shrimp served with cocktail sauce

Crab Balls **\$200**
Mini fried crab balls

Bacon Wrapped Scallops **\$205**
Crispy bacon wrapped around a scallop

Chicken Bacon Wraps **\$175**
Tender bites of sweet chicken wrapped with bacon

Chicken Drumsticks **\$175**
Mini crispy chicken wings

Buffalo Wings **\$175**
Crispy wings tossed in a medium buffalo sauce served with ranch dressing

Flat Bread Pizza **\$15.00**
Spinach & artichoke, sausage with cream cheese, tomato & basil with fresh mozzarella or buffalo chicken

Pizza **\$15.00**
Homemade pepperoni and sausage pizza

Cucumber Bites **\$120**
Cucumbers stuffed with cream cheese and crab dip

Jalapeno Popper Dip **\$175**
Warm cream cheese, spices and jalapenos served with warm breads

Swedish Meatballs **\$150**
Homemade meatballs in a creamy mushroom sauce

BBQ Meatballs **\$150**
Homemade meatballs served with a tangy bbq sauce

BBQ Smokies **\$150**
Bite sized mini smokies in bbq sauce

Chislic **\$200**
Bite sized beef chislic served with garlic salt

Hamburger Sliders **\$255**
Mini hamburgers with buns, ketchup, mustard & pickles

Pulled Pork Sliders **\$220**
Shredded bbq pork on a slider bun served with a tangy bbq sauce

Brisket Runzas **\$200**
Smoked brisket stuffed inside bread dough served with a tangy bbq sauce

BBQ Brisket Sliders **\$260**
Smoked brisket served on a slider bun with tangy bbq sauce

Armadillo Eggs **\$170**
Jalapenos stuffed with cream cheese wrapped in sausage and bacon

Potato Skins **\$175**
Potato skins loaded with cheese and bacon served with sour cream

Hors d' Oeuvres Displays

Cubes of ham, turkey, salami, colby, pepper jack and cheddar cheeses served with crackers
\$355

Seasonal fresh fruit with a cream cheese fruit dip.
\$315

Fresh carrots, celery, broccoli and cauliflower served with a dill ranch dip
\$295

*The above items are set up in a beautiful tiered display.
Serves 150 people*

Mixed Drinks, Beer & Wine

Call Drinks.....\$4.00/\$6.50

Amaretto, Bacardi, Bailey's, Black Velvet, Captain Morgan, Cherry Schnapps, Coconut Rum, Coffee Flavored Liquor, Jack Daniels, Jagermeister, Jim Beam, Kinky, Lord Calvert, Peach Schnapps, Seagram's 7, Southern Comfort, Tanqueray, Tequila, Triple Sec, Vodka, Windsor

Premium Drinks.....\$5.50/\$8.00

Crown Royal, Glenlivet, Kettle One Vodka, Patron, Pendleton

O'Doul's\$3.25

Domestic Beer\$3.25

Bud Light, Coors Light, Budweiser, Michelob Ultra, Michelob Golden Light
Miller Lite, Miller 64, Pabst Blue Ribbon

Imported Beer\$4.00

Sam Adam's Boston Lager, Leinenkugel's Summer Shandy (in season)
Corona, Redd's Apple Ale

Mike's Hard Lemonade.....\$3.50

Cranberry, Lemonade

Fountain Soda.....\$1.00

Coke, Diet Coke, Sprite

House Wine.....\$6.00 glass/\$22 bottle

Merlot, Riesling, Chardonnay, Cabernet, Moscato

Champagne.....\$18.00 bottle

Special orders may be placed. See Sales & Event Manager for options and pricing.

Drink Tickets

Drink tickets may be purchased for distribution to your guests as you wish. Drink tickets are valid for the amount of your choice. Tickets are subject to 18% service charge and 7.5% sales tax.

Cash Bar

Drinks will be paid for by the guests of the event. There is no minimum or set up charge.

Host Bar

A tab of all drinks consumed will be kept for one final bill. Host bars can be run for the duration of the event or any amount of specified time or dollar amount.

Host Bars are subject to 18% service charge and 7% sales tax.

Kegs

Domestic Kegs may be purchased for \$275 and Imported Kegs for \$325.

Kegs are subject to 18% service charge and 7.5% sales tax.

There is a 2 keg limit per event. No exceptions.

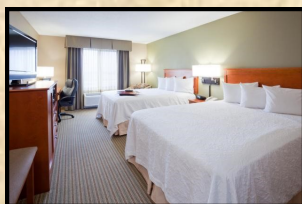
Desserts

Old Fashioned Carrot Cake	\$3.95
<i>Delicious layers with fresh grated carrots, crushed pineapple, crunchy walnut and traditional spices topped with classic cream cheese frosting</i>	
Mini Red Velvet Cake	\$2.95
<i>Layers of moist red velvet cake, cream cheese mousse and creamy whipped topping. Garnished with red velvet cake crumbs</i>	
Vanilla Bean Mousse	\$3.25
<i>A mixture of silky crème brulee custard and vanilla bean speckled whip cream. Topped with raspberry sauce</i>	
Sinful Seven Chocolate Cake	\$3.50
<i>Layers of rich chocolate cake, mousse, cookie crumb crust topped with chocolate curls</i>	
Mini Cheesecakes	\$150
<i>100 bite sized cheesecakes in the following flavors: chocolate cappuccino, silk tuxedo, vanilla, chocolate chip, lemon, raspberry and amaretto almond</i>	
Key Lime Cream Pie	\$3.25
<i>A cookie crumb base is joined by creamy, refreshing mousse made with real Key limes, all crowned with smooth whipped cream and toasted coconut for a tropical taste in each delightful bite</i>	
Sundae Bar	\$3.95
<i>Vanilla ice cream served with assorted candies, sauces, peanuts, fruit toppings and whipped cream</i>	
Pecan Turtle Cheesecake	\$3.95
<i>Rich caramel fudge nestled in a silky cheesecake topped with caramel on a cookie crumb crust</i>	
Traditional Tiramisu	\$3.95
<i>Creamy custard made with mascarpone cheese, ladyfingers soaked with coffee liquor and dusted with cocoa.</i>	
Assorted Dessert Bars	\$2.75
<i>Caramel Chocolate, Seven Layer, Lemon & Raspberry</i>	
New York Style Cheesecake	\$3.25
<i>Traditional cheesecake with assorted toppings</i>	
Apple Crisp	\$2.95
<i>Homemade cinnamon apples topped with a crunchy oatmeal topping</i>	





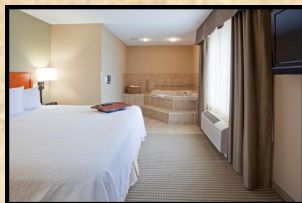
Premier Meeting Space & Outstanding Accommodations



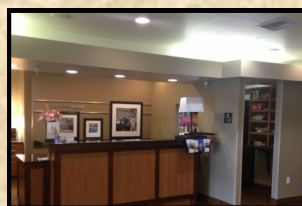
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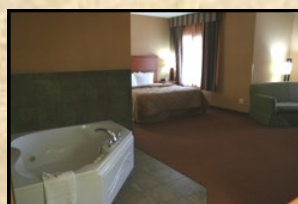
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