



Ballroom and Conference Center

Food freshly prepared by Barrack's Hospitality Group 20% service charge and sales tax will be applied to all food and beverage sales.

Exquisite Wedding Menus

Buffet Menus include: Menus include: Barrack's Professional Catering Personnel and Service Staff to setup, serve, and clean. Lemonade, Punch or Iced Tea, Coffee Service, **china plates, glassware, linen napkins and table covers, cake plates and forks,**

and our professional Catering Personnel to setup and oversee buffet.

Menus listed below can be served buffet or sit down service (addl 1.00/pp).

All dinner entrees include salad, vegetable, potato or rice, rolls, butter, coffee and tea.

Roast Prime Rib of Beef, 8-10 oz \$23.95

Slow roasted to ensure tenderness and flavor/

Filet Mignon, 6 oz \$25.95

The most delicious and tender of steaks - served with a bordelaise sauce with fresh mushrooms.

Petite Filet & Grilled Shrimp \$28.50

The most delicious and tender of steaks - served with a bordelaise sauce with two extra large grilled marinated shrimp.

Breast of Chicken \$19.95

A boneless and skinless breast of chicken with a choice of Dijon mustard, sweet and sour, or wild plum sauces

Chicken Marsala \$20.50

Herbed chicken sauteed with mushrooms and Marsala wine.

Stuffed Chicken Breast \$20.95

A boneless breast of chicken stuffed with our special Apple-Brie dressing, Cordon Bleu, or Artichoke Florentine. Served with rice pilaf.

Breast of Chicken Kiev \$20.95

Breast of chicken filled with herbs and butter, which is breaded and topped with a cheddar cheese sauce.

Panko Herb Encrusted Breast of Chicken \$20.95

** Signature item - Served with a white wine cream sauce.*

Roasted Center Cut Pork Loin \$20.95

The most tender and succulent cut of pork served with a wild plum sauce.



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Wedding Buffet Menus - China

Buffet Menus include: Menus include: Barrack's Professional Catering Personnel and Service Staff to setup, serve, and clean. Lemonade, Punch or Iced Tea, Coffee Service, **china plates, glassware, linen napkins and table covers, cake plates and forks,**

and our professional Catering Personnel to setup and oversee buffet.

Buffet includes 2 main entrees, 2 salads, potato or rice, vegetable, rolls, butter, coffee and tea.

Entree Selection 1 - Choose 1 Entree Selection 2 - Choose 1

Hand-Carved Prime Rib \$24.95 Roasted Breast of Chicken w/ Honey Dijon & Plum Sauces

Hand-Carved Barbecue Beef Brisket \$20.95 Fried or Baked Chicken

Hand-Carved Choice Roast Beef \$20.95 Gourmet Mac n Cheese w/ Ham, Sausage, or Chicken Hand-Carved Honey-

Glazed Ham \$20.95 Penne Pasta with Italian Meat Sauce

Marinated Sirloin Steak \$20.95 Baked Fish w/Lemon Dill Sauce

Chicken Marsala \$20.95 Penne Pasta w/ Sun Dried Tomato Cream Sauce

Hand-Carved Pork Loin \$20.95 Italian Meat or Vegetable Lasagna

Panko Herb Encrusted Breast of Chicken \$20.95 Cavatappi with Roasted Red Pepper & Gouda Sauce w/ Italian Sausage or Meatballs

Potatoes or Rice - Choose 1 Salads - Choose 2 or Choose 1 if preset

Whipped Potatoes or Garlic Mashed Tossed Salad with Dressings

Baked Potatoes Caesar Salad

AuGratin Potatoes Spinach Strawberry Salad

Scalloped Potatoes Santé Fe Salad

Diced Baked Potatoes Veggie Pasta Salad

Buttered Parsley Potatoes Cole slaw

Rice Pilaf Carrot-Raisin Salad

Rice Florentine Three-Bean Salad

Rice Almondine Bacon Ranch Pasta Salad

Garden Medley Rice Waldorf Salad + \$.65

Twice-Baked Potato + \$1.00 Fresh Fruit Salad + \$.55

Vegetables (Select 1)

Green Beans with Bacon & Onion

Buttered Sweet Corn

Roasted Fiesta Corn (Diced peppers & onions with a hint of Southwest seasoning)

Italian Green Beans

Buttered Whole Baby Carrots

Sicilian Blend (Green beans, carrots, cauliflower, red & yellow peppers, onions)

Riviera Blend (Green & pale yellow beans, and whole baby carrots)

Malibu Blend (Broccoli, cauliflower, & orange & yellow cut carrots)

Key West Blend (Whole green beans, orange & yellow cut carrot, & red pepper strips)

Venetian Blend (Broccoli, sugar snap peas, asparagus, red & yellow pepper strips, onions)

Scandinavian-Style Vegetables (Peas, julienne carrots, zucchini and green beans)



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Hors d'oeuvre Reception Menus

Hors d' oeuvre Reception 1 (\$21.95/pp)

2 Themed Station, 5 Hot Items &/or Cold Items

Hors d' oeuvre Reception 2 (\$23.50/pp)

Choose 2 Butler Passed, 3 Themed Station, 3 Hot Items, &/or Cold Items

Choose 4 Themed Station, 3 Hot Items &/or Cold Items

Hors d' oeuvre Reception 3 (\$26.50/pp)

Choose 2 Butler Passed, 3 Themed Stations, 5 Hot Items &/or Cold Items

Butler Passed (serving size-1 of each) Themed Stations

Asian Shrimp on Knotted Skewer w/Dipping Sauce Asian Noodle Station

Marinated Tortellini Kabobs Carved Meat Station

Olive & Caramelized Onion Palmier w/Feta Cheese Grilled California Vegetable Station

Petite Tart Shell Filled w/Tarragon Chicken Salad Mashed Potato Station

Petite Crab & Cheese Tarts Garnished w/Cranberry Mexican/Southwestern Station

Filo Asparagus with Asiago Cheese Pasta Station

Filo Raspberry Almond and Brie Salad Station

Soup Shooters Slider Station

Soup Shooter Station

Hot Options Cold Options

Assorted Miniature Quiche-1.5 Assorted Cheeses w/Crackers

BBQ Glazed Chicken Breast Bits-2 Artichoke Spread w/Toasted Rounds

Beef Teriyaki Kabobs-1 Bruschetta Breaded Fantail Shrimp w/Cocktail Sauce-2 Cold Mexican Dip Breaded Artichoke

Stuffed w/Boursin-1 French Brie w/Pecan Praline Sauce

Crabmeat Rangoon's w/Sweet & Sour Sauce-1.5 Goat Cheese Tapenade w/Flatbread Crackers

Egg Rolls with Hot Mustard-1.5 Heart Shaped Cheese Spread w/Crackers

Water Chestnuts Wrapped w/Bacon-2 Kalamata Olive & Sun Dried Tomato Cheese Torte

Hawaiian Chicken Kabobs w/Teriyaki Sauce-1 Mushroom & Roasted Red Pepper Cheese Torte

Mini Pizza Canapé-2 Nieman Marcus Cheese Spread w/Petite Toasts

Santa Fe Chicken Spring Rolls w/Dipping Sauce -2 Petite Sandwiches-1.25

Sausage or Crab Stuffed Mushrooms-1.5 Pinwheel Wraps-1.25

Six Cheese Pasta Purses w/Pesto Cream Sauce-6 Vegetable Pinwheels-1.25

Sweet & Sour Meatballs-3 Vegetable Pizza-2

Dessert Options Late Night Snack Options

NY Cheesecake Martini Bar - \$2.95/pp Mini Gondola Subs- \$2.50/pp

Assorted Mousse Shooters - \$1.75/pp Assorted Pizzas - \$2.50/pp

Gourmet Chocolate Fountain - \$50.00 plus \$2.50/pp Pulled Pork or Hot Dog Sliders - \$2.50/pp

Nacho Bar w/all the Fixings - \$2.50/pp



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Wedding Menus-Disposable

Buffet Menus include: Menus include: *Barrack's Professional Catering Personnel and Service Staff to setup, serve, and clean. Lemonade, Punch or Iced Tea, Coffee Service, upgraded plastic plates, silver plastic ware, paper napkins and table covers, cake plates and forks.*

and our professional Catering Personnel to setup and oversee buffet.

Buffet includes 2 salads, potato or rice, vegetable, rolls and butter.

Entree Section A - \$13.75 Entree Section B - \$12.75

Choice Roast Beef Fried Chicken

Baked Swiss Steak Oven Roasted Chicken

Honey-Glazed Ham Chicken Breast Tenderloin Strips

Sirloin Beef Tips Burgundy Pasta with Italian Meat Sauce

Breast of Chicken Kiev Breast of Chicken

An entrée from A & B - \$14.95 per guest

Potatoes or Rice (Choose 1) Salads (Choose 2)

Whipped Potatoes & Gravy Tossed Salad with Dressings

Baked Potatoes Coleslaw

AuGratin Potatoes Pasta Salad

Scalloped Potatoes Fruit Jell-O Salad

Diced Baked Potatoes Carrot-Raisin Salad

Buttered Parsley Potatoes Fresh Fruit Salad +.55

Rice Pilaf Applesauce

Vegetables (Choose 1)

Green Beans with Bacon & Onion

Buttered Sweet Corn

Roasted Fiesta Corn (Diced peppers & onions with a hint of Southwest seasoning)

Buttered Whole Baby Carrots

Sicilian Blend (Green beans, carrots, cauliflower, red & yellow peppers, onions)

Riviera Blend (Green & pale yellow beans, and whole baby carrots)

Malibu Blend (Broccoli, cauliflower, & orange & yellow cut carrots)

Key West Blend (Whole green beans, orange & yellow cut carrot, & red pepper strips)

Scandinavian-Style Vegetables (Peas, julienne carrots, zucchini and green beans)

100 guests or less, add \$1.00 per person



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Wedding Taco Bar

Appetizers

*Tri-Color Tortilla Chips with Salsa
Santa Fe Chicken Spring Rolls w/ Dipping Sauce
Fresh Vegetable Tray with Mexican Dip
(Jalapenos, Green and Red Peppers, Carrots, Celery, Mushrooms, Broccoli)*

Buffet Menu

*Beef Taco Meat
Fire Roasted Pulled Chicken or Pork Carnitas – select 1
Refried Beans, Mexican Style Rice
Shredded Cheese, Fresh Lettuce, Pico de Gallo,
Salsa, Sour Cream, Chopped Onion, Guacamole
Select from Flour Corn Tortillas, Hard Shell Tacos, & Tostadas
Santé Fe Salad - Romaine, red onions, corn & black beans,
cheese, diced tomato, tri color tortilla strips & Santa Fe dressing
Option: Add Chicken Enchiladas - Additional \$1.50 pp
\$14.95 per person + service charge and tax
Add 3.00 for china, glassware, linen napkins, & additional staffing*

Wedding BBQ Dinner

BBQ Buffet Option 2

*Grilled Pork Chop or Pulled Pork or Chicken
or BBQ Beef Brisket Sandwich
Fresh Baked Buns - BBQ Sauce
Mustard Potato Salad
Our Famous Prairie Baked Beans
Country Cole Slaw or Potato Chips
\$12.50 per person*

BBQ Buffet Option 1

*Hand Carved Sliced BBQ Beef Brisket
BBQ Chicken or Grilled Breast of Chicken
Marinated Vegetable Pasta Salad
Country Cole Slaw or Fresh Fruit
Diced Baked Potatoes or Our Famous Baked Beans
Corn Bread Muffins, Rolls & Butter
13.95 per person
Add 3.00 for china, glassware, linen napkins, & additional staffing*

The above menus include: Barrack's Professional Catering Personnel and Service Staff to setup, serve, and clean. Punch, Lemonade or Iced Tea, Coffee and Coffee Service, upgraded plastic plates, paper napkins, silver plastic ware, cake plates and forks, linen table cover and skirting for food & beverage tables.



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Cold Wedding Menu

Menus include: Barrack's Professional Catering Personnel and Service Staff to setup, serve, and clean. Punch or Iced Tea, Punch Bowl, Coffee and Coffee Service, trays or bowls for your nuts & mints, china plates, glassware, linen napkins, table cover & skirting for beverage and food tables, cake plates and forks.

Sliced Meat & Cheese Buffet

\$16.95 per guest (\$14.95 if served by 2:00 PM)

*Relish Tray with Pickles, Carrots, & Celery
Sliced Extra Lean Ham or Extra Tender Roast Beef
Sliced Natural Turkey Breast
Assorted Sliced Cheeses
Assorted Breads and Condiments
Select 2 Side Dishes Potato Salad, Pasta Salad, Baked Beans
Potato Chips, Cole Slaw, Macaroni Salad*

Wedding Package

Hors d'oeuvres:

Heart Shaped Cheese Spread & Crackers

Fresh Fruit Tray

Fresh Vegetable Tray with Dip

Cake Cutting Service

Package price can be added to any meal selection for \$4.95 per guest.



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Hors d'Oeuvres:

- Heart Shaped Cheese Spread & Crackers*
- Assorted Cheese Cubes & Crackers*
- Fresh Fruit Tray*
- Fresh Vegetable Tray with Dip*
- Sweet & Sour Meatballs, 3*
- Artichoke Parmesan Spread w/ toasted bread rounds*
- Sausage Stuffed Mushrooms*
- Vegetable Pizza*
- Marinated Tortellini Kabobs,*
- Southwestern 7-layer Dip w/ Tortilla Chips*
- Egg Rolls with Hot Mustard, 1.5*
- Water Chestnuts or Chicken Livers wrapped with Bacon, 2*
- BBQ Glazed Chicken Breast Bits, 2*
- Breaded Fantail Shrimp with Cocktail Sauce, 2*
- Santa Fe Chicken Spring Rolls w/ Dipping Sauce, 2*
- Crab Stuffed Mushrooms*
- Petite Crab Tarts w/ Cranberry*
- Filo Raspberry Almond and Brie*
- Filo Asparagus with Asiago Cheese*
- Asian Shrimp on Knotted Skewer w/ dipping Sauce*
- Shrimp & Mango Salsa Empanada*
- Petite Sandwich or Slider*
- More options available*

Cost: added to a full menu:

- Select 2 from above - \$3.95 per guest
 - Select 3 from above - \$5.25 per guest
 - Select 4 from above - \$6.50 per guest
- Cost for Light Appetizer reception (no meal):**
- Select 6 from above - \$13.00 per guest
 - Select 7 from above - \$15.00 per guest
 - Select 8 from above - \$16.50 per guest



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NY Cheesecake Martini Bar

Enjoy a Martini glass filled with creamy New York Cheesecake. Select from up to 7 toppings elegantly displayed in oversize martini glasses to create your own specialty dessert.

6 oz Martini Glass \$3.00/pp

Toppings:

Strawberry, Chocolate & Caramel Sauces,
Chocolate Chips, M&M's, Toasted Almonds, & Coconut

Premier Chocolate Fountain

A Chocolate Fountain makes an elegant and dramatic addition to any event!

Medium Fountain -- \$3.00/pp for dipping items)

Dipping Items:

Pretzels, Marshmallows, Strawberries, Pineapple
Rice Crispy Squares, Cherries,
Sugar Wafer & Pirouette Cookies

Sparkling Ice Cream Buffet - \$3.50

Sparklers light up the French vanilla ice cream as it is rolled out to your guests.

Toppings:

Hot Fudge, Caramel Sauce, Whipped Cream,
Cherries, Chopped Nuts, Candy & Cookie Pieces, Chocolate Covered Nuts, Coconut, Chocolate Raisins and M&M's



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POLICY INFORMATION

ENTRÉE SELECTIONS:

Allowances will be made to accommodate guests with special dietary restrictions. In such cases, an order should be placed 72 hours in advance to help us meet these requirements.

FOOD & BEVERAGE:

It is our policy that no food, liquor, beer or wine be brought into or taken out of the Ashland House with the exception of wedding cakes and mints.

GUARANTEED ATTENDANCE:

A guaranteed attendance figure is required for all weddings 10 days prior to the event date. This figure will be considered the minimum attendance figure for billing purposes. We will be prepared to serve 5% above this number.

TAXES, SERVICE CHARGE, & PRICES:

There will be a State, City, and County Tax and a service charge of 20% added to your final invoice. Prices include a gratuity for service personnel. Prices will not be confirmed more than (3) months prior to the date of your event.

ADVANCE PAYMENTS:

In order that the date for your event be reserved, advance payments shall be paid in accordance with the payment schedule.

CANCELLATION BY PATRON:

Advance payments shall be refunded in the event of a cancellation by patron unless food, special order items, and labor charges have been incurred.

START AND TERMINATION OF EVENT:

Patron agrees to begin the event promptly at the scheduled start time and to vacate the premises at the termination time indicated on the contract. Any deviation in event schedule may result in additional charges.

OUTSIDE SERVICES:

Barracks neither warrants nor guarantees any outside services or items contracted by, or provided by, patron. Patron assumes full responsibility for the control and employment for such items and outside services.