



CROWNE PLAZA[®]

AN **IHG**[®] HOTEL

SPRINGFIELD - CONVENTION CENTER

Event Menus

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Springfield, Illinois

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BREAKFAST

Continental breakfasts are based on 90 minutes of service with a minimum guarantee of 10 people. An upcharge of 4 per person will be charged for groups of less than 10.

Traditional Continental ▪ 15

Sliced Seasonal Fruit & Berries
Selection of Freshly Baked Muffins & Danish
Regular & Decaffeinated Coffees & Hot Herbal Teas
Assorted Fruit Juices

Crowne Continental ▪ 18

Sliced Seasonal Fruit & Berries
Selection of Freshly Baked Breakfast Pastries
Choice of (1) Hot Croissant Breakfast Sandwich
 Sausage, Bacon or Ham, Egg & Cheese
Regular & Decaffeinated Coffees & Hot Herbal Teas
Assorted Fruit Juices

Breakfast a la Carte

Freshly Baked Fruit and Cheese Danish ▪ 40 dozen
Freshly Baked Scones ▪ 40 dozen
Assorted Bagels with Cream Cheese ▪ 40 dozen
Assorted Bakery Muffins ▪ 30 dozen
Warm Pecan Rolls ▪ 30 dozen
Selection of Whole Fruit ▪ 22 dozen
Sliced Seasonal Fruit & Berries ▪ 6 person
Yogurt Parfait with Berries & Granola ▪ 6 each
Hot Croissant Breakfast Sandwiches ▪ 50 dozen

*Breakfast buffets are based on 60 minutes of service with a minimum guarantee of 20 people. An upcharge of 4 per person will be charged for groups of less than 20. **Plated Breakfasts are available upon request.***

Rise & Shine ▪ 21

Sliced Seasonal Fruit & Berries
Selection of Freshly Baked Breakfast Pastries
Scrambled Eggs with Chives
Crisp Bacon Strips or Sausage Links
Seasoned Breakfast Potatoes with Peppers & Onions
Regular & Decaffeinated Coffees & Hot Herbal Teas, Fruit Juices

Chef's Breakfast ▪ 23

Sliced Seasonal Fruit & Berries
Selection of Freshly Baked Breakfast Pastries
Choose (1) Breakfast Strata
 Cheesy Egg, Tomato Parmesan, Sausage & Cheddar
Crisp Bacon Strips or Sausage Links
Herb Roasted Redskin Potatoes
Regular & Decaffeinated Coffees & Hot Herbal Teas, Fruit Juices

Country Style ▪ 25

Sliced Seasonal Fruit & Berries
Scrambled Eggs with Cheddar Cheese
French Toast with Warm Maple Syrup
Buttermilk Biscuits & Sausage Gravy
Crisp Bacon Strips and Sausage Links
Regular & Decaffeinated Coffees & Hot Herbal Teas, Fruit Juices

BEVERAGES & SPECIALTY BREAKS

Beverages and pre-packaged break items may be billed based on consumption. A minimum starting guarantee is required.

Freshly Brewed Regular or Decaffeinated Coffee ▪ 42 gallon

Selection of Hot Herbal Teas ▪ 42 gallon

Freshly Brewed Iced Tea ▪ 40 gallon

Lemonade or Fruit Punch ▪ 40 gallon

Coca-Cola Soft Drinks ▪ 3 each

Dasani Bottled Water ▪ 3 each

Bottled Gold Peak Regular or Sweet Tea ▪ 4 each

Bottled PowerAde ▪ 4 each

Bottled Fruit Juices ▪ 3 each

Fruit-Infused Water ▪ 30 gallon

Strawberry Mint, Blueberry Orange, Cucumber Lime

Freshly Baked Jumbo Cookies ▪ 38 dozen

Gourmet Brownies ▪ 38 dozen

Assorted Dessert Bars ▪ 38 dozen

Assorted Lays Potato Chips ▪ 3 each

Gardetto's Snack Mix ▪ 3 each

Trail Mix & Nuts ▪ 3 each

*Sliced Seasonal Fruit & Berries ▪ 6 person

*Seasonal Vegetables with Pita Crisps ▪ 6 person

House Ranch, French Onion & Roasted Red Pepper Hummus

*Tri-Color Chips & House Salsa ▪ 5 person

*Minimum of 20 People

Break Packages are based on 30 minutes of service with a minimum guarantee of 15 people. An upcharge of 4 per person will be charged for groups of less than 10.

Power Break ▪ 15

Fresh Fruit Skewers, Assorted Yogurts, Trail Mix, Protein Bars, PowerAde, Bottled Water

Chips and Dips ▪ 15

Tri-Colored Tortilla Chips, Guacamole & House Salsa
House Potato Chips with Sriracha & Ranch Dressing, Pita Chips with Hummus, Assorted Soft Drinks or Choice of Infused Water

Carnival Stand ▪ 16

Warm Soft Pretzels with Mustard & Cheese Sauces, Cheddar & Caramel Popcorn, Gourmet Brownies, Lemonade & Fruit Punch

Chocolate Anonymous ▪ 16

Gourmet Chocolate Chunk Cookies, Chocolate Mousse Cups, Chocolate Dipped Strawberries, Assorted Petit Fours, Regular & Decaffeinated Coffees & Selection of Hot Herbal Teas

PLATED LUNCHES

All lunch entrees are served with choice of salad, chef's selection of seasonal vegetable and starch, rolls & butter, choice of dessert and freshly brewed regular and decaffeinated coffees and iced tea.

Chicken

Chicken Caprese ▪ 26

Fresh Mozzarella, Tomato, Basil, Balsamic Drizzle

French Onion Chicken ▪ 26

Caramelized Onions, Sherry Sauce

Tuscan Garlic Chicken ▪ 27

Garlic Cream Sauce, Spinach, Sundried Tomatoes

Rosemary & Artichoke Chicken ▪ 27

Rich Cream Sauce with Fresh Rosemary & Artichokes

Chicken Piccata ▪ 27

Lemon Caper Beurre Blanc

Pork

Roasted Pork Loin ▪ 26

Caramelized Apples & Onion Gravy or Dijon Mustard Glaze

Pork Medallion ▪ 30

Bacon Wrapped, Date Chutney

Seafood

Pan Seared Salmon ▪ 32

Garlic Lemon Butter Sauce

Baked Cod ▪ 32

Tomato & Herb Butter

Beef

Grilled Sirloin ▪ MP

Chargrilled to Medium, Jack Daniels Reduction

Beef Brisket ▪ MP

Slow Roasted, Bourbon Barbecue Sauce

Vegetarian

Tri-Color Cheese Tortellini ▪ 25

Spinach, Peas, Grape Tomatoes, Sundried Tomato Cream Sauce

Quinoa ▪ 25

Sauteed Zucchini & Squash, Red Pepper Coulis

Stuffed Marinated Portobello ▪ 25

Polenta Filled, Balsamic Roasted Tomatoes

Salads

Mixed Greens ~ Cucumber, Tomato, Shredded Carrots, Cheddar Cheese, Two House Dressings

Caesar ~ Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing

Spring Leaf ~ Spring Greens, Sliced Strawberries, Toasted Almonds, Feta Cheese, Poppysseed Dressing

Crowne ~ Mixed Greens, Dried Cranberries, Candied Pecans, Bleu Cheese, Balsamic Vinaigrette

Desserts

Red Velvet, Tiramisu or Key Lime Bistro Cake

Chocolate Mousse Cake

Strawberry Shortcake

Lemon Berry Mascarpone Cake

NY Cheesecake with Seasonal Fruit Compote

LUNCH BUFFETS

Lunch buffets are based on 90 minutes of service with a minimum guarantee of 20 people. An upcharge of 4 per person will be charged for groups of less than 20. Buffets include freshly brewed regular and decaffeinated coffees and iced tea.

The Barbecue ▪ 31

Traditional Mixed Greens with Two House Dressings
Loaded Potato Salad with Cheddar Cheese, Bacon, Scallions
Southern BBQ Pulled Pork with Kaiser Buns
BBQ Grilled Chicken Breast
Smoked Gouda Macaroni & Cheese
Sautéed Sweet Corn
Chef's Selection of Seasonal Cobbler

Taste of Italy ▪ 31

Crowne Caesar Salad, Antipasto Salad
Meat Lasagna
Asiago Chicken Piccata
Tri-Color Cheese Tortellini with Marinara & Alfredo Sauces
Herb Buttered Broccoli
Garlic Breadsticks
Tiramisu Bistro Cake

Country Style ▪ 32

Traditional Mixed Greens with Two House Dressings
Fried Chicken Breast with Pepper Gravy
Smothered Pork Chops
Redskin Mashed Potatoes
Seasonal Vegetables
Warm Biscuits with Butter & Honey
Chef's Selection of Fruit Pies

South of the Border ▪ 30

Southwestern Garden Salad with Two House Dressings
Tri-Color Tortilla Chips with House Salsa
Shredded Chicken Breast & Pulled Pork
Flour & Warm Corn Tortillas
Shredded Lettuce, Onions, Tomatoes, Jalapeño Peppers, Sour Cream, Cheese
Mexican Rice
Refried Beans
Cheesecake Xangos

Heart Healthy ▪ 28

Chef's Selection of Two Soups
Sliced Seasonal Fresh Fruit
Mixed Greens Salad Bar with Cucumbers, Tomatoes, Onions, Eggs,
Mushrooms, Carrots, Shredded Cheese, Croutons
Grilled Chicken Breast
Roasted Red Pepper Hummus
Multigrain & Pita Breads
Strawberry Shortcake

New York Deli ▪ 28

Traditional Mixed Greens Salad
Creamy Coleslaw
Sliced Roasted Turkey, Honey Ham, Roast Beef & Salami
Assorted Sliced Cheeses
Red Onion, Tomatoes, Pickles, Stone Ground Mustard & Mayonnaise
Hoagie Rolls, White, Wheat & Marble Rye Breads
Housemade Potato Chips
Freshly Baked Cookies & Gourmet Brownies

LUNCH BUFFETS & BOXED LUNCHES

Lunch buffets are based on 90 minutes of service with a minimum guarantee of 20 people. An upcharge of 4 per person will be charged for groups of less than 20. Buffets include freshly brewed regular and decaffeinated coffees, iced tea, and assorted rolls & butter.

Capital City Lunch Buffet ▪ 34

Salads ~ Choice of Two

Traditional Mixed Greens with Two House Dressings
Crowne Caesar Salad
Strawberry Spring Leaf Salad
Creamy Coleslaw
Italian Pasta Salad
Loaded Potato Salad with Cheddar Cheese, Bacon, Scallions

Side Dishes ~ Choice of Two

Herb Roasted Redskin Potatoes
Garlic Mashed Potatoes
Gouda Macaroni & Cheese
Seasonal Vegetable Medley
Green Beans with Grape Tomatoes & Onions
Sautéed Zucchini & Squash Medley

Entrees ~ Choice of Two

Herb Grilled Chicken Breast
Chicken Caprese
Southern BBQ Pulled Pork
Roasted Pork Loin with Apples & Onion Gravy
Baked Cod with Tomato & Herb Butter
Seared Salmon with Lemon Beurre Blanc
Tri-Color Cheese Tortellini with Spinach, Peas, Grape Tomatoes,
Sundried Tomato Cream Sauce (V)

Desserts ~ Choice of Two

Red Velvet, Tiramisu or Key Lime Bistro Cake
Chocolate Mousse Cake
Strawberry Shortcake
Lemon Berry Mascarpone Cake
NY Cheesecake with Seasonal Fruit Compote

Boxed lunches are served with an individual bag of chips, choice of whole fruit, chocolate chip cookie, and soft drink or bottled water. No minimum required.

Oven Roasted Turkey & Cheddar ▪ 25

Honey Mustard Spread, Lettuce, Tomato, Gourmet Hoagie

Ham & Swiss ▪ 25

Honey Mustard Spread, Lettuce, Tomato, Gourmet Hoagie

Herb Roast Beef ▪ 25

Boursin Cheese & Horseradish Cream, Lettuce, Tomato, Gourmet Hoagie

Grilled Chicken Caesar Wrap ▪ 25

Lettuce, Tomato, Whole Wheat Tortilla

Club Wrap ▪ 25

Ham, Turkey, Bacon, Cheddar, Lettuce, Tomato, Sundried Tomato Tortilla

Marinated Grilled Vegetable Wrap (V) ▪ 25

Seasonal Grilled Vegetables, Hummus, Spinach Tortilla

Caprese Wrap (V) ▪ 25

Fresh Mozzarella, Tomato, Basil, Avocado, Balsamic Drizzle, Spinach Tortilla

EXECUTIVE MEETING PACKAGES

All Day Meeting Package (8 Hours)

Package includes continuous coffee service with Regular and Decaffeinated Coffees and selection of hot teas throughout the meeting.

50 per person ▪ Minimum of 20 People Required

***Meeting Room Rental Waived with Executive Meeting Package**

Morning Break

Chef's Selection of Freshly Baked Danish
Sliced Seasonal Fresh Fruit
Chilled Fruit Juices

Mid-Morning Break

Selection of Whole Fruit
Assorted Granola & Protein Bars
Bottled Water & Soft Drinks

Lunch Buffet ~ Select One of the Following

The Barbecue
Taste of Italy
Country Style
South of the Border
New York Deli

Afternoon Break

Assorted Freshly Baked Jumbo Cookies
Gourmet Brownies
Beverage Refresh with Bottled Water & Soft Drinks

Half Meeting Package (4 Hours)

Package includes continuous coffee service with Regular and Decaffeinated Coffees and selection of hot teas throughout the meeting.

20 per person ▪ Minimum of 20 People Required

***Meeting Room Rental Waived with Executive Meeting Package**

Morning Break

Chef's Selection of Freshly Baked Danish
Sliced Seasonal Fresh Fruit
Chilled Fruit Juices

OR

Afternoon Break

Assorted Freshly Baked Jumbo Cookies
Gourmet Brownies
Gardetto's Snack Mix
Bottled Water & Soft Drinks

Please contact your Catering Manager to customize a package perfect for your next meeting. **Substitutions and enhancements may be included at an additional charge.** Please ask for details.

PLATED DINNERS

All dinner entrees are served with choice of salad, chef's selection of seasonal vegetable and starch, rolls & butter, choice of dessert and freshly brewed regular and decaffeinated coffees and iced tea. *Duet plated dinner options available upon request.*

Chicken

Pesto Cream Chicken ▪ 35

Alfredo Pesto Cream Sauce

Chicken Caprese ▪ 35

Fresh Mozzarella, Tomato, Basil, Balsamic Drizzle

Tuscan Garlic Chicken ▪ 36

Garlic Cream Sauce, Spinach, Sundried Tomatoes

Seared 'Airline' Chicken ▪ 39

Lemon Caper Beurre Blanc

Beef

Grilled Sirloin ▪ MP

Chargrilled to Medium, Jack Daniels Reduction

Braised Short Ribs ▪ MP

Boneless, Braised in Cabernet

Roasted Filet Mignon ▪ MP

Pinot Noir Reduction, Caramelized Onions

Seafood

Pan Seared Salmon ▪ 40

Lemon Dill Beurre Blanc

Baked Tilapia ▪ MP

Tomato & Herb Butter

Grilled Halibut ▪ MP

Honey Garlic Glaze

Pork

Pork Tenderloin Medallions ▪ 39

Lemon Rosemary Sauce

Porterhouse Pork Chop ▪ 40

Mustard Tarragon Sauce

Vegetarian

Roasted Eggplant Parmesan (V) ▪ 32

Eggplant, House Marinara, Fresh Mozzarella, Parmesan

Quinoa (V) ▪ 32

Sauteed Zucchini & Squash, Red Pepper Coulis

Seasonal Pasta Primavera (V) ▪ 32

Fresh Vegetables, Alfredo Sauce, Parmesan

Salads

Mixed Greens ~ Cucumber, Tomato, Shredded Carrots, Cheddar Cheese, Two House Dressings

Caesar ~ Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing

Spring Leaf ~ Spring Greens, Sliced Strawberries, Toasted Almonds, Feta Cheese, Poppyseed Dressing

Crowne ~ Mixed Greens, Dried Cranberries, Candied Pecans, Bleu Cheese, Balsamic Vinaigrette

Desserts

Red Velvet, Tiramisu or Key Lime Bistro Cake

Ultimate Chocolate Cake

Strawberry Shortcake

Lemon Berry Mascarpone Cake

New York Cheesecake with Seasonal Fruit Compote

DINNER BUFFETS

Dinner buffets are based on 90 minutes of service with a minimum guarantee of 25 people. An upcharge of 6 per person will be charged for groups of less than 25. Buffets include freshly brewed regular and decaffeinated coffees, iced tea and assorted rolls and butter.

Capital City Dinner Buffet

Two Entrée ▪ 40

Three Entrée ▪ 44

Salads ~ Choice of Three

Traditional Mixed Greens with Two House Dressings

Crowne Caesar Salad

Strawberry Spring Leaf Salad

Crowne Salad

Kale Quinoa Salad

Sliced Seasonal Fresh Fruit Salad

Italian Pasta Salad

Loaded Potato Salad with Cheddar Cheese, Bacon, Scallions

Side Dishes ~ Choice of Two

Herb Roasted Redskin Potatoes

Paprika Roasted Potatoes

Smoked Gouda Mashed Potatoes

Parsley-Butter Smashed Potatoes

Herb Rice Pilaf

Seasonal Vegetable Medley

Green Beans with Grape Tomatoes & Onions

Sweet Corn with Roasted Red Pepper

Sauteed Zucchini & Squash Medley

Entrees ~ Choice of Two / Three

New York Strip Loin ▪ Cabernet Reduction

Braised Beef Over Noodles ▪ Mushroom Cream Sauce

Pesto Cream Chicken ▪ Alfredo Pesto Sauce

Chicken Caprese ▪ Fresh Mozzarella, Tomato, Basil, Balsamic Drizzle

Garlic Tuscan Chicken ▪ Garlic Cream Sauce, Spinach, Sundried Tomatoes

Chicken Piccata ▪ Lemon Caper Beurre Blanc

Ancho Rubbed Pork Loin ▪ Tomatillo Sauce

Alaskan Salmon ▪ Lemon Dill Beurre Blanc

Baked Cod ▪ Tomato & Herb Butter

Baked Ziti ▪ Italian Sausage, House Vodka Sauce, Mozzarella

***Carved Prime Rib of Beef** ▪ Horseradish Cream ▪ **Add MP**

Desserts ~ Choice of Two

Red Velvet, Tiramisu or Key Lime Bistro Cake

Ultimate Chocolate Cake

Strawberry Shortcake

Lemon Berry Mascarpone Cake

New York Cheesecake with Seasonal Fruit Compote

Planning a Themed Event? Allow us to Customize a Menu Especially for you! Please ask your Catering Manager for Details.

RECEPTIONS | ACTION STATIONS

All action stations are based on 90 minutes of service, and are chef-attended. An attendant fee of 50 will be required for each station.

Action stations will be prepared based on the final number of guaranteed guests.

Please note: Stations are the perfect enhancement to your reception, but are not intended to substitute as a meal.

Mac & Cheese ▪ 15

Cavatappi Pasta Noodles with Gouda & Cheddar Cheese Sauces
Bacon, Pulled Pork, Scallions, Tomatoes & Broccoli

Taco ▪ 15

Choice of Carne Asada or Pork Carnitas & Grilled Chicken
Lettuce, Tomato, Mexican Cheeses, Jalapenos, Onions, Salsa,
Sour Cream, Guacamole, Corn & Flour Tortillas

Pasta ▪ 15

Penne and Bowtie Pasta
Choice of Two Sauces: Garlic Alfredo, Marinara, Meat, Tomato Cream
Meatballs & Diced Chicken Breast, Fresh Parmesan

Philly ▪ 15

Philly Cheesesteak, Hoagie Roll
Onions Peppers, Mushrooms, Provolone Cheese, Cheddar Cheese
Sauce, Hot Peppers

Mix & Mingle Reception

Minimum of 50 people, Package based on 90 minutes of service ~
Attendant fee waived.

45 per person

Action Station: Choose One

Mac & Cheese ▪ Taco ▪ Pasta ▪ Philly

Chef-Attended Carving Station: Choose One

Honey Glazed Virginia Ham
Carolina Smoked Turkey Breast
Herb & Garlic Tenderloin of Beef

Cold Displays: Choose Two

Fresh Seasonal Sliced Fruit & Berries
Fresh Vegetable Crudités with Ranch & French Onion Dips
Domestic & Imported Cheese Board with Crostini & Crackers
Italian Antipasto
Mini Petit Fours & Fruit Cheesecakes

Hot hors d'oeuvres: Choose Three

*Refer to Page 11 ~ Selections Priced at 175
Based on Two Pieces of Each Item, Per Person

Substitutions & Enhancements Available for an Additional Charge.

RECEPTIONS | HORS D'OEUVRES

Minimum 50 pieces of each item ordered; service time is based on 60 minutes. Butler-passed hors d'oeuvres are available for an additional charge. Please ask your Catering Manager for details.

Hors d'oeuvres Serving Suggestion:
Cocktail Reception followed by Dinner

~6-8 Pieces Per Person~

Reception without Dinner

~12-15 Pieces Per Person~

Hot Selections

175 per 50 pieces

- Mini Chicken Empanada
- BBQ Meatballs
- Swedish Meatballs
- Vegetable Springrolls
- Bacon Wrapped Apricots
- Chicken Sate with Teriyaki Sauce
- Mini Brie Encroute with Raspberry
- Crab Rangoon
- Mini Spanakopita

200 per 50 pieces

- Mini Crab Cakes
- Bacon Wrapped Scallops
- Jumbo Barbecue Shrimp
- Pork Belly BLT with Avocado Aioli
- Fig & Mascarpone Phyllo Purse
- Cajun Skewers with Shrimp & Andouille Sausage

Cold Selections

175 per 50 pieces

- Assorted Tea Sandwiches
- Fresh Fruit Skewers
- Tuna Canapes
- Classic Deviled Eggs
- Mozzarella, Tomato & Basil Pesto Crostini
- Tomato and Artichoke Bruschetta
- Roasted Red Pepper Bruschetta

200 per 50 pieces

- Jumbo Shrimp with Cocktail Sauce
- Strawberry Bruschetta
- Pepper Smoked Salmon Crostini
- Antipasto Skewers
- Prosciutto Wrapped Asparagus with Boursin Cheese
- Tuna in a Phyllo Cup with Mango Salsa

Sweet Selections

175 per 50 pieces

- Assorted Cream Puffs
- Mini Fruit Cheesecakes
- Petit Fours
- Chocolate Covered Strawberries
- Assorted Fruit Tarts

RECEPTIONS | DISPLAYS & CARVING STATIONS

Hors d'oeuvres Displays

Each display is prepared to serve approximately 50 guests unless otherwise noted. Prices below are per display. Service time is based on 60 minutes.

Ask your Crowne Meeting Director or Catering Manager about custom hors d'oeuvres options to enhance your event.

Seasonal Vegetable Crudités ▪ 300

Ranch, French Onion & Roasted Red Pepper Hummus

Imported & Domestic Cheeses ▪ 300

Jams, French Bread Crostini & an Assortment of Crackers

Italian Antipasto ▪ 400

Sliced Italian Meats & Cheeses with Pickled Crudités

Seasonal Sliced Fruit & Berries ▪ 300

Honey Yogurt Dipping Sauce

Spinach & Artichoke Dip ▪ 300

House Pita Chips & Assorted Crackers

Smoked Salmon ▪ 300

Pesto Cream Cheese, Chopped Egg, Tomatoes & Capers

Baked Brie Encroute ▪ 200

Fruit Jams, Almonds & French Bread

*Serves approximately 25 guests

Carving Stations

All action stations are based on 60 minutes of service, and are chef-attended. An attendant fee of 50 will be required for each station.

Top Round of Beef ▪ MP

Horseradish Cream Sauce & Dijon Mustard, Petite Rolls

Serves approximately 100 people

Herb & Garlic Tenderloin of Beef ▪ MP

Red Wine Demi Glace, Petite Rolls

Serves approximately 40 people

Bone-In Prime Rib of Beef ▪ MP

Natural Jus, Horseradish Cream, Petite Rolls

Serves approximately 50 people

Honey Glazed Virginia Ham ▪ 400

Stone Ground Honey Mustard, Petite Rolls

Serves approximately 50 people

Carolina Smoked Turkey Breast ▪ 400

Garlic Mayonnaise & Honey Mustard, Petite Rolls

Serves approximately 50 people

BANQUET BARS

It is the sole discretion of the Crowne Plaza Staff to refuse service to anyone who may be abusing alcohol service. This is to assist in the safety of the individual, group and hotel.

The Crowne Plaza is the only licensed authority to sell liquor for consumption & therefore any outside alcohol is not permitted in any banquet functions. A bar setup fee of 50 is required for all banquet bars.

Cash Bar Pricing

Call Mixed Drinks ▪ 7
Premium Mixed Drinks ▪ 9
Cordials ▪ 9
House Wine ▪ 8
Premium Wine ▪ 9
Domestic Bottled Beer ▪ 6
Import / Craft Beer ▪ 8
Soft Drinks ▪ 3

Host Bar Pricing

Call Mixed Drinks ▪ 6
Premium Mixed Drinks ▪ 8
Cordials ▪ 8
House Wine ▪ 8
Premium Wine ▪ 9
Domestic Bottled Beer ▪ 5.50
Import / Craft Beer ▪ 7
Soft Drinks ▪ 3

Bar Packages

~Charged on a Per Hour Basis~

First Hour

Call ▪ 15 per person
Premium ▪ 18 per person

Each Additional Hour

Call ▪ 6 per person
Premium ▪ 8 per person

Call Brands

Smirnoff Vodka
Bombay Gin
Bacardi Rum
J&B Scotch
Jim Beam Bourbon
Seagrams 7 Blended
Whiskey
Peach Schnapps
Amaretto
Christian Brothers Brandy
Jose Cuervo Tequila

Bottled Beer

Budweiser
Bud Light
Miller Lite
Coors Light
Busch Light
Stella Artois
Michelob Ultra
Heineken 00 Non-Alcoholic
Blue Moon
Heineken

Premium Brands

Tito's Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Dewars Scotch
Jack Daniels Whiskey
Crown Royal Blended Whiskey
Crown Royal Apple Blended Whiskey
Jose Cuervo Tradicional Tequila

House Wines

~Vista Point~
Chardonnay ▪ Cabernet
Pinot Grigio ▪ White Zinfandel
Merlot ▪ Moscato

Premium Wines

~Columbia Crest~
Chardonnay ▪ Cabernet ▪ Merlot

Bosc D'la Rei Moscato d'Asti
Erath Rose

***Additional Wine Selections
Available Upon Request.***