

**CATERING MENU**



**DOUBLETREE**  
by Hilton™

DECATUR RIVERFRONT



**WELCOME**



## **Welcome to Alabama!**

Leave the details and worries to us! At DoubleTree by Hilton Decatur Riverfront, we like to think of our team as your personal liaison for success. We will carefully capture your vision, bringing it to life so that you can connect, inspire, and purely focus on your passion!

We offer unique menus and spaces that go beyond the four walls of your ordinary meeting. While you're here you might as well enjoy all of the charm, scenery, and culture Decatur has to offer. When you leave, our desire is that you feel refreshed, renewed, enriched, and that your mind is just as full as your stomach.



## Breakfast Buffets

All selections include freshly brewed regular and decaffeinated coffee.

### The Continental

Fresh Orange, Apple, and Cranberry Juices. Sliced Fresh Fruit Display Garnished with Fresh Berries. Assorted Muffins, Danishes, and Bagels. Cream Cheese, Butter and Fruit Preserves. Assortment of English Breakfast Teas.

**\$14 Per Person**

### The Morning Market

Fresh Orange, Apple, and Cranberry Juices. Sliced Fresh Fruit Display Garnished With Fresh Berries. Fresh Scrambled Eggs. Bacon and Pork Sausage. Breakfast Potatoes. Assorted Muffins and Danishes. Assortment of English Breakfast Teas.

**\$16 Per Person**

### The DoubleTree Brunch

Fresh Fruit Assortment. Fresh Orange Juice and Tomato Juice. Baked Sugar Cured Ham. Egg Casserole with Sausage, Bacon and Cheese. Flaky Buttermilk Biscuits and Gravy. Butter and Fruit Preserves.

**\$18 Per Person**

## Buffet Enhancements

### \$7 Per Person Per Enhancement

Biscuits with Country Gravy. Pancakes with Whipped Cream, Maple Syrup, and Fruit Topping. Waffles with Whipped Cream, Maple Syrup, and Fruit Topping. Biscuits and Country Ham.

**A \$50 buffet set-up fee applies to buffets with twenty or less guests.**

## Breakfast Plated

All selections include fresh orange juice, freshly brewed regular and decaffeinated coffee and an assortment of English breakfast teas.

### The All American

Fresh Scrambled Eggs. Smoked Bacon or Country Sausage. Breakfast Potatoes. Herb Roasted Roma Tomato. Assorted Muffins and Danishes.

**\$17 Per Person**

### The Southern

Fresh Scrambled Eggs. Country Ham. Breakfast Potatoes. Biscuits and Gravy. Assorted Muffins and Danishes.

**\$16 Per Person**

## BREAKFAST MENU







## BREAK MENUS

### All Day Break Packages

#### All Day Planner Package

**\$18 per Person**

These breaks include freshly brewed regular and decaffeinated coffee.

##### Breakfast

Assorted Muffins, Danishes, and Bagels. Cream Cheese, Butter and Fruit Preserves. Sliced Fresh Fruit Display. Fresh Orange, Apple, and Cranberry Juices. Assortment of English Breakfast Teas.

##### Mid-Morning

Assortment of English Breakfast Teas. Assortment of Pepsi Soft Drinks and Bottled Waters. Whole Fresh Fruit. Yogurt and Granola Parfaits.

##### Afternoon

Freshly Baked DoubleTree Cookies. Assorted Chips and Dips. Choice of Sweet Chocolate Brownies or Blondie Brownies. Iced Tea with Lemons. Assortment of Pepsi Soft Drinks and Bottled Waters.

#### All Day Premium Planner Package

**\$39 per Person**

Includes all of the items listed in the All Day Planner Package Above

##### Lunch

Choice of Two Meats, Two Cold Selections and Two Accompaniments. Choice of One Vegetable and One Dessert. Hot Yeast Rolls. Iced Tea with Lemon, Freshly Brewed Regular and Decaffeinated Coffee and Water.

#### All Day Beverage Package

**\$8 per Person**

Regular Coffee. Decaffeinated Coffee. Assortment of Pepsi Soft Drinks and Bottled Waters. Assortment of Bottled Juices. Pitchers of Iced Tea with Lemon.

### Breaks

#### Feeling Good Break

**\$16 per Person**

Granola Bars. Trail Mix. Yogurt Parfait Station with Yogurt, Granola, Raisins, Honey and Seasonal Fruit. Assortment of Low Calorie Snack Packs. Bottled Waters, Bottled Fruit Juices and Assorted Hot Teas.

#### Ballpark Break

**\$16 per Person**

Chocolate Bars, Pretzels and Peanuts. Cracker Jacks. Assortment of Pepsi Soft Drinks and Bottled Waters.

#### South of the Border

**\$16 per Person**

Tortilla Chips. Fresh Guacamole and Pico de Gallo. Warm Chili Cheese Dip and Salsa Verde. Chicken and Cheese Mini Soft Tacos. Assortment of Pepsi Soft Drinks and Iced Tea with Lemon.

#### The Sports Bar Break

**\$16 per Person**

Tortilla Chips and Queso Dip, Mini Burger Sliders, Chocolate Covered Pretzels, Assortment of Pepsi Soft Drinks, and Bottled Waters.



### **A La Carte Break Items**

- Freshly Baked DoubleTree Cookies • \$24 per dozen
- Peanut Butter Cookies or Snickerdoodle Cookies
  - \$24 per dozen
- Fresh Fruit Muffins • \$24 per dozen
- Assortment of Danish Pastries • \$24 per dozen
- Double Fudge Brownies or Blondie Brownies
  - \$24 per dozen
- Cinnamon Rolls • \$24 per dozen
- Assortment of Bagels • \$22 per dozen
- Flaky Croissants • \$24 per dozen
- Sausage Biscuits or Ham Biscuits • \$24 per dozen
- Fruit Tray • \$6 per person
- Cheese and Cracker Tray • \$5 per person
- Assortment of Mixed Nuts • \$4 per person
- Gourmet Dry Snack Mix • \$4 per person
- Tortilla Chips and Salsa • \$4 per person
- Potato Chips and Dip • \$4 per person
- Potato Chips and Pretzels • \$4 per person
- Whole Fresh Fruit • \$4 per item
- Assortment of Bags of Chips • \$4 per item
- Assortment of Granola and Energy Bars • \$4 per item

### **A La Carte Break Items**

#### *Alcoholic beverages located on page 12*

- Orange, Apple, Grapefruit or Cranberry Juice
  - \$29 per gallon
- Regular Coffee or Decaffeinated Coffee
  - \$29 per gallon
- Hot Tea with Lemon • \$27 per gallon
- Iced Tea with Lemon • \$27 per gallon
- Fruit Punch • \$27 per gallon
- Lemonade • \$27 per gallon
- Assortment of Pepsi Soft Drinks & Bottled Waters
  - On Consumption/\$3.50 per item





## LUNCH MENU

### Create Your Own Lunch Buffet

Choice of One Entrée • \$23 per Person

Choice of Two Entrées • \$26 per Person

Choice of Three Entrées • \$28 per Person

A \$50.00 buffet set-up fee applies to buffets with twenty or less guests.

#### Entrées

Meatloaf with Southern Style Tomato Glaze  
"Memphis Style" Barbecue Chicken (Bone-In)  
Roasted Rotisserie Chicken with Mustard Sauce  
Herb Crusted Fillet of Cod  
Oven Roasted Turkey  
Chicken with a Marsala Reduction and Mushrooms  
Grilled Sweet Italian Sausage with Sautéed Peppers and Onions  
Roasted Pork Tenderloin  
Fried Chicken  
Pulled Pork Barbecue  
Crispy Catfish Fillets with Tartar Sauce  
Chicken Cordon Bleu with Creamy Cheese Sauce  
Marinated, Grilled Flank Steak with a Merlot Reduction

#### Choice of One Cold Selection

Traditional Cole Slaw. Red Potato Salad with Bacon.  
Mixed Field Green Salad with Two Dressings. Fresh Fruit Salad with Berries. Marinated and Grilled Vegetable Salad. Penne Pasta with Sun Dried Tomato and Fresh Herbs.

#### Choice of Two Accompaniments

Four Cheese Mac and Cheese. Penne Pasta with Sun Dried Tomatoes, Baked with Mozzarella. Oven Roasted Herb Garlic Red Potatoes. Mashed Potatoes. Au Gratin Potatoes. Loaded Potato Casserole. Blended Wild and White Rice Pilaf. Cornbread Dressing.

#### Choice of Two Vegetables

Sautéed Green Beans. Honey Glazed Baby Carrots. Mixed Seasonal Vegetables. Green Bean Casserole. Creamed Garlic Spinach with Parmesan Cheese. Buttered Corn. Corn on the Cob. Baked Beans.

#### Choice of One Bread

Cornbread Muffins. Hot Yeast Rolls. Garlic Bread.

#### Choice of One Dessert

Banana Pudding. Oven Baked Peach Cobbler. Cheesecake with Fruit Topping. Pecan Pie. French Silk Pie. Pecan Pie. Key Lime Pie. Strawberry Cake

### Themed Lunch Buffets

Buffets Below Served with Iced Tea with Lemon, Freshly Brewed Regular and Decaffeinated Coffee and Water.

#### The Tex Mex Lunch Buffet

Salad. Spicy Ground Beef. Chicken and Beef Fajitas. Warm Flour Tortillas and Warm Taco Shells. Santa Fe Rice, Guacamole, and House-made Tomato Salsa. Shredded Lettuce, Diced Tomatoes and Shredded Cheddar Cheese. Diced Jalapeño Peppers, Diced Onions and Sour Cream  
**\$25 per Person**

#### Taste of Italy Lunch Buffet

Caesar Salad with Shaved Parmesan Cheese and Garlic Croutons. Grilled Chicken over Penne Pasta with Alfredo Sauce. Three Cheese Lasagna with Meat. Garlic Bread.  
**\$25 per Person**

#### The Southern Lunch Buffet

Southern Style Potato Salad. Mixed Green Salad with Assorted Dressings. Southern Style Baked Chicken with Traditional Cornbread Dressing. Crispy Catfish Fillets with Tartar Sauce. Pulled Pork Barbecue. Roasted Mashed Potatoes. Four Cheese Mac & Cheese. Seasoned Green Beans. Fried Okra. Hot Yeast Rolls.  
**\$26 per Person**



## LUNCH MENUS

### Plated Lunches

Plated Lunches are Served with House Salad and an Assortment of Dressings. Choice of One Dessert. Hot Yeast Rolls and Butter or Garlic Bread. Iced Tea with Lemon. Freshly Brewed Regular and Decaffeinated Coffee and Water.

### Chicken Selections • \$21 per Person

#### Blackened Chicken Alfredo

Tossed in Creamy Alfredo Sauce with Shaved Parmesan Cheese.

#### Roasted Herb Rotisserie Chicken

Served with Mashed Potatoes and Sautéed Mixed Vegetables.

#### Teriyaki Glazed Chicken Breast

Served with a Pineapple, French Broccoli and Jasmine Rice.

#### Chicken Cordon Bleu

Served with a Mornay Cream Sauce, French Style Green Beans and Mashed Potatoes.

#### Southern Fried Chicken

Served with Creamy Country Gravy, Four Cheese Mac and Cheese and Southern Style Green Beans.

### Beef Selections

#### Flank Steak

Santa Fe Corn Salsa. Roasted Portobello Mushrooms.  
**\$25 per Person**

#### Grilled Top Sirloin Steak

Served with Lump Crab Meat in a Bearnaise Sauce and Parmesan Asparagus.  
**\$26 per Person**

#### Skirt Steak

Served with Garlic Mashed Potatoes and Roasted Brussels Sprouts  
**\$26 per Person**

#### Wild Mushroom Meatloaf

Served with a Roasted Portobello Sauce, Mashed Potatoes and Braised Savoy Cabbage.  
**\$20 per Person**

### Dessert Selections

Strawberry Shortcake. Banana Pudding. Cheesecake with Fruit Topping. Pecan Pie. Key Lime Pie. Chocolate Cake. Caramel Cake. New York Cheesecake. Strawberry Cake. Red Velvet Cake.

**Events Can Have Up to Two Plated Meals with the Same Side Items.**





## LUNCH MENU



### Light Plated Lunches

Served with Iced Tea with Lemon, Freshly Brewed Regular and Decaffeinated Coffee and Water.

#### Classic Caesar Salad

**Topped with Grilled Chicken \$16 per Person**

• **Topped with Salmon \$19 per Person**

Romaine Lettuce with Garlic Croutons and Shredded Parmesan Cheese. Hot Yeast Rolls. Fresh Fruit.

#### Croissant Club • \$16 per Person

Smoked Turkey Breast, Crisp Bacon Strips, Swiss Cheese, Sliced Tomatoes and Fresh Leaf Lettuce on a Flaky Croissant. Dill Pickle on the Side. Bag of Potato Chips. Fresh Fruit.

#### Cobb Salad • \$16 per Person

Grilled Chicken with Mixed Field Greens, Diced Tomatoes, Roasted Corn, Gorgonzola Cheese, Chopped Eggs, Shredded Cheddar Cheese and Bacon Bits with Ranch Dressing. Hot Yeast Rolls. Fresh Fruit.

### The Classic Sandwiches

• **\$16 per Person**

#### Choice of Two:

Sandwich with Sliced Turkey Breast and Cheddar Cheese.

Sandwich with Black Forest Ham and Swiss Cheese.

Sandwich of Roasted Beef and Provolone Cheese.

Dill Pickle on the Side and a Bag of Potato Chips. Freshly Baked DoubleTree Cookie. Fresh Fruits. Choice of Pepsi Soft Drink or Bottled Water.



## DINNER MENUS

### Create Your Own Dinner Buffet

Served with Iced Tea with Lemon, Freshly Brewed Regular and Decaffeinated Coffee and Water.

**Choice of One Entrée • \$29 per Person**

**Choice Of Two Entrées • \$32 per Person**

**Choice of Three Entrées • \$35 per Person**

A \$50 buffet set-up fee applies to buffets with twenty or less guests.

#### Entrées

Meatloaf with Southern Style Tomato Glaze  
"Memphis Style" Barbecue Chicken (Bone-In)  
Roasted Rotisserie Chicken with Mustard Sauce  
Herb Crusted Fillet of Salmon  
Oven Roasted Turkey  
Chicken with a Marsala Reduction and Mushrooms  
Roasted Pork Tenderloin  
Fried Chicken  
Pulled Pork BBQ  
Crispy Catfish Fillets with Tartar Sauce  
Chicken Cordon Bleu with Creamy Cheese Sauce  
Marinated, Grilled Flank Steak with a Merlot Reduction  
Spaghetti with Meat Sauce

#### Choice of One Cold Selection

Traditional Cole Slaw. Red Potato Salad with Bacon.  
Mixed Field Green Salad with Two Dressings.  
Fresh Fruit Salad with Berries. Marinated and Grilled  
Vegetable Salad. Penne Pasta with Sun Dried Tomato  
and Fresh Herbs.

#### Choice of Two Accompaniments

Four Cheese Mac and Cheese. Penne Pasta with Sun  
Dried Tomatoes, Baked with Mozzarella. Oven Roasted  
Herb Garlic Red Potatoes. Mashed Potatoes. Au Gratin  
Potatoes. Loaded Potato Casserole. Blended Wild and  
White Rice Pilaf. Cornbread Dressing.

#### Choice of Two Vegetables

Sautéed Green Beans. Honey Glazed Baby Carrots.  
Mixed Seasonal Vegetables. Green Bean Casserole.  
Creamed Garlic Spinach with Parmesan Cheese.  
Buttered Corn. Corn on the Cob. Baked Beans.

#### Choice of One Bread

Cornbread Muffins. Hot Yeast Rolls. Garlic Bread.

#### Choice of One Dessert

Banana Pudding. Oven Baked Peach Cobbler.  
Cheesecake with Fruit Topping. Pecan Pie. French Silk  
Pie. Key Lime Pie. Chocolate Torte. Red Velvet Cake.  
Strawberry Cake.





## DINNER MENU



### Themed Dinner Buffets

Served with Iced Tea with Lemon, Freshly Brewed Regular and Decaffeinated Coffee and Water. A \$50 buffet set-up fee applies to buffets with twenty or less guests.

#### House of Blues • \$35 per Person

Southern Style Potato Salad.  
Mixed Field Greens with Fried Okra, Red Peppers, Crumbled Bleu Cheese and Barbecue Ranch Dressing.  
Southern Style Baked Chicken with Spiced Pecan Dressing.  
Fried Catfish with Tartar Sauce.  
"Memphis Style" Barbecue Pulled Pork.  
Red Beans and Rice and Cornbread Muffins.  
Corn on the Cob. Smothered Green Beans.  
Oven Baked Peach Cobbler.

#### Taste of Italy • \$35 per Person

Antipasto Display with Prosciutto, Pepperoni, Salami, Provolone, Mozzarella, Sliced Roma Tomatoes, Peperoncini Peppers, Black Olives and Roasted Red Peppers.  
Caesar Salad with Shaved Parmesan Cheese and Garlic Croutons.  
Ricotta Cheese Spinach Ravioli with a Sun Dried Tomato Sauce.  
Grilled Salmon with White Wine Butter Sauce and Diced Tomatoes.  
Roasted Chicken Marsala with Sautéed Portobello Mushrooms.  
Garlic Sautéed Italian Spinach and Garlic Bread.  
Assortment of Italian Desserts.

#### Tex Mex Dinner Buffet • \$33 per Person

Roasted Corn and Black Bean Salad with Chipotle Vinaigrette.  
Mixed Field Green Salad with Cilantro Lime Vinaigrette.  
Chicken and Beef Fajitas with Warm Flour Tortillas.  
Beef Enchiladas Baked With Cheddar Cheese.  
Santa Fe Rice, Guacamole and House-made Tomato Salsa.  
Shredded Lettuce, Diced Tomatoes, and Shredded Cheddar Cheese.  
Diced Jalapeño Peppers, Diced Onions and Sour Cream.

#### Taste of the Bayou • \$35 per Person

Mixed Green Salad with Okra, Corn, and Tomatoes.  
Blackened Catfish.  
Cajun Fried Chicken.  
Jambalaya with Andouille Sausage.  
Red Beans and Rice.  
Cornbread Muffins.  
Beignets with Cinnamon Sugar.

#### Down Home • \$35 per Person

Baby Pickled Corn, Scallions, Kosher Spears and Pickled Okra.  
Southern Style Potato Salad and Creamy Cole Slaw.  
Garden Green Salad with Assorted Dressings.  
Fruit Basket with Assorted Fresh Fruits.  
Southern Style Fried Chicken with Cornbread Dressing and Gravy.  
Fried Catfish Fillets with Tartar Sauce.  
Seasoned Whipped Potatoes and Seasoned Green Beans.  
Fried Okra and Cornbread.  
Oven Baked Peach Cobbler.



# DINNER MENUS

## Plated Dinners

Served with House Salad and an Assortment of Dressings, Choice of One Dessert, Hot Yeast Rolls and Butter or Garlic Bread, Iced Tea with Lemon, Freshly Brewed Regular and Decaffeinated Coffee and Water.

### Chicken Selections

#### Roasted Herb Rotisserie Chicken • \$26 per Person

Choice of Sauces: Marsala, Teriyaki or Wild Mushroom. Served with Mashed Potatoes and Vegetable Medley.

#### Twisted Chicken • \$27 per Person

Grilled chicken topped with sautéed mushrooms, crisp bacon and melted with Wisconsin cheddar cheese. Served with baked potato casserole and sautéed green beans with a honey mustard dipping sauce.

#### Chicken Cordon Bleu • \$27 per Person

Served with Green Beans and Loaded Potato Casserole.

#### Seared Beef Tenderloin and Chicken \$36 per Person • With Shrimp \$38 per Person

Herb Butter Infused Veal Glaze and Roasted Red Pepper Cream Sauce. Served with Garlic Yukon Gold Mashed Potatoes and Sautéed French Green Beans.

### Pork Selections

#### Roasted Pork Tenderloin • \$26 per Person

Served with Marsala Demi Sauce and Mashed Potatoes.

#### Bourbon Glazed Pork Chop • \$26 per Person

Served with Roasted Red Potatoes and Honey Roasted Brussels Sprouts.

### Beef Selections

#### Roast Prime Rib of Beef • \$35 per Person

Served with Roasted Mashed Potatoes and a Vegetable Bouquetiere.

#### Cumin Lime Flank Steak • \$33 per Person

Served with Santa Fe Corn Salsa and Roasted Portobello Mushrooms.

#### Grilled Top Sirloin Steak • \$34 per Person

With Lump Crab Meat in a Bearnaise Sauce and Parmesan Asparagus.

### Pasta Selections

#### Four Cheese Ravioli • \$24 per Person

Tossed in a Chive Cream Sauce, Topped with Tomato Concassée and Shaved Parmesan with Grilled Mediterranean Vegetables.

#### Baked Lasagna • \$23 per Person

Meat or Vegetarian with Marinara Sauce, Based with Mozzarella Cheese, served with Grilled Mediterranean Vegetables.

### Seafood Selections

#### Penne Shrimp Scampi • \$24 per Person

Tossed in a Garlic and White Wine Sauce, topped with Tomatoes and Fresh Herbs with a Toasted Crostini.

#### Oven Roasted Fillet of Salmon • \$25 per Person

Topped with Chunky Roasted Tomato and a Basil Vinaigrette, with Spinach Orzo, Summer Squash and Zucchini.

### Dessert Selections

Strawberry Shortcake. Banana Pudding. Cheesecake with Fruit Topping. Pecan Pie. French Silk Pie. Key Lime Pie. Chocolate Torte. Red Velvet Cake. Strawberry Cake.

**Events Can Have Up to Two Plated Meals with the Same Side Items.**





## HORS D'OEUVRES



### **\$175 per 50 Pieces**

BBQ Chicken Wings with Bleu Cheese Dressing and Celery

Buffalo Chicken Wings with Bleu Cheese Dressing and Celery

Mini Chicken Quesadillas with Tomato Salsa and Sour Cream

Fried Chicken Tenders with Ranch, BBQ and Honey Mustard

Fried Green Tomatoes with Buttermilk Ranch Dressing

Sesame Crusted Chicken Skewers with Peanut Sauce

Asian Spring Rolls with Soy and Sesame Sauce

Sweet and Sour Meatballs

BBQ Meatballs

Swedish Meatballs

### **\$200 per 50 Pieces**

Coconut Fried Shrimp

Petite Crab Cakes with Roasted Red Pepper Aioli

Southern Chicken Salad Served In Pastry Cups

Assortment of Tea Sandwiches

Assortment of Mini Desserts

Chocolate Dipped Strawberries

### **Per Person Menu Options**

**Vegetable Tray with Assorted Dipping**

**Sauces • \$5 per Person**

**Fruit and Cheese Tray • \$6 per Person**

Served with an Assortment of Crackers, Sliced French Bread and Fruit Dip

**Spinach and Artichoke Dip • \$6 per Person**

Served with Tortilla Chips and Crostinis



## Live Stations

### Belgian Waffle Station • \$14 per Person

Waffles Prepared to Order and served with Fruit Compote, Warm Maple Syrup, Fresh Berries, Whipped Cream and Chocolate Chips.

### Omelet Station • \$14 per Person

Eggs Made to Order by Our Chefs with Diced Ham, Bacon, Sausage, Peppers, Onions, Tomatoes, Mushrooms and Grated Cheeses.

### Pasta Station • \$15 per Person

Prepared by our Chefs, Two Pastas: Bowtie and Penne Pasta. Served with Alfredo and Marinara Sauces, Grilled Chicken, Italian Sausage and an Assortment of Vegetable Toppings.

### Fajita Station • \$16 per Person

Marinated Chicken Strips with Onions and Peppers, Sautéed Ground Beef, Cheese, Sour Cream, Guacamole, Salsa, Tomatoes and Shredded Lettuce. Soft Tortillas and Fried Tortilla Chips.

### Ice Cream Station • \$14 per Person

Hand Scooped Vanilla and Chocolate Ice Cream, Hot Fudge, Caramel Sauce, Nuts, Cherries, Sprinkles and Assorted Candy Toppings.

## Carving Stations

### Carved Roast Beef Au Jus • \$500 per 50 guests

Served with Fresh Horseradish, Au Jus and Hot Yeast Rolls with Butter.

### Pepper-Crusted Whole Prime Rib • Price Based on Market per 50 guests

Served with Roasted Garlic Aioli, Horseradish and Hot Yeast Rolls with Butter.

### Bourbon and Honey Glazed Ham • \$400 per 50 guests

Served with Mustard, Pineapple Salsa and Hot Yeast Rolls with Butter.

### Whole Roasted Turkey • \$400 per 50 guests

Served with Gravy, Cranberry Sauce, Stuffing and Hot Yeast Rolls with Butter.

### Herb Roasted Tenderloin of Pork • \$450 per 50 guests

Served with Mango Chutney and Hot Yeast Rolls with Butter.

## STATIONS





## BEVERAGES

### Bar Information and Options

#### Host Sponsored Bar

Host pays for all drinks consumed.

Host is charged based on a consumption basis.

#### Cash Bar

Guests individually pay for their drinks.

#### Partial Host Sponsored Bar

Host pays for a specific drink or amount of drinks.

Any other purchases are paid for individually by guests.

#### Bartender Fee

\$25 per Hour per Bartender. 3-Hour Minimum.

#### Bar Sales Minimum

Bar sales must reach \$250 for the event, or the customer will be responsible for the difference.

### Drinks

#### Non-Alcoholic Drinks \$3.50 per Drink

Pepsi Products, Bottled Water

#### Wine \$10 per Glass / \$40 per Bottle

#### Champagne

Champagne \$30 per Bottle

#### \$60 per Gallon Drinks

Champagne Punch

Mimosas

Screwdrivers

Bloody Marys

#### Bottled Beer

Domestic Beer \$5 per Beer

Imported Beer \$7 per Beer

#### Liquor

Call Drinks \$9 per Drink

Premium Drinks \$11 per Drink



**Hospitality Ballroom**

**\$900 Room Rental Fee / Discounted to \$450 with the purchase of \$1,800 in catering.**

- Banquet Style – 425 People
- Classroom Style – 300 People
- Theatre Style – 500 People

**Innovation, Inspiration or Imagination Rooms**

**\$300 Room Rental Fee for One Section / Discounted to \$150 with the purchase of \$600 in catering**

**\$600 Room Rental Fee for Two Sections / Discounted to \$300 with the purchase of \$1,200 in catering**

- Banquet Style – 425 People
- Classroom Style – 300 People
- Theatre Style – 500 People

**Community Boardroom**

**\$200 Room Rental Fee**

- Conference Style – 12 People

**Dome Lower Level**

**Room Rental Fee and Set-up Upon Request**

**Conference Rooms**

**Vision Conference Room**

\$400 Room Rental Fee / Discounted to \$200 with the purchase of \$800 in catering.

- Banquet Style – 100 People
- Classroom Style – 45 People
- Theatre Style – 140 People

**Dedication Conference Room**

\$200 Room Rental Fee / Discounted to \$100 with the purchase of \$400 in catering.

- Banquet Style – 60 People
- Classroom Style – 25 People
- Theatre Style – 50 People

**Excellence Conference Room**

\$200 Room Rental Fee / Discounted to \$100 with the purchase of \$400 in catering.

- Banquet Style – 60 People
- Classroom Style – 25 People
- Theatre Style – 50 People

**University Conference Room**

\$200 Room Rental Fee / Discounted to \$100 with the purchase of \$400 in catering.

- Banquet Style – 60 People
- Classroom Style – 30 People
- Theatre Style – 75 People





## TECHNOLOGY

### Audio Visual Rentals

Podium with Microphone \$85

LCD Projector with Sound \$145

Wireless Clicker \$15

Hand Held Microphone \$60

Microphone Stand \$10

Lapel Microphone \$60

Wired Microphone \$30

Mixer / Required for Microphones, Phones, and  
House Sound \$35

Conference Phone \$85

*If any of the above Audio Visual items are  
ordered a \$50 Tech Fee applies to the final  
total.*

### Miscellaneous Services

Flip Chart Stand, One Pad, and Markers \$40

Additional Flip Chart Pads \$25

Easel \$10

Stage \$100

Screen \$35

Dry Erase Board with Markers \$15

Podium \$25

Cake Cutting and Plating Fee  
(applies to outside cakes) \$45

**Additional Audio Visual Services and Rentals are  
Available.**