

Banquets



GENERAL GUIDELINES AND POLICIES

The Board of Directors of The Country Club of Terre Haute has established the following guidelines for private functions held at the Club. These guidelines will ensure that both guests of your private function and the experience of our members is enjoyable.

Pricing

All prices listed are the base price without service charge and sales tax. A service charge of 20% and sales tax of 7% will be applied to all food and beverage charges. Prices are guaranteed if planned within sixty (60) days prior to your function date. All prices quoted prior to 60 days are subject to change without notice due to price fluctuations in the market.

Guarantee

In order for our staff to effectively plan and execute your function, the final details must be confirmed no later than fourteen (14) days in advance of your reserved date. Your attendance guarantee must be made 72 hours in advance. In the event we do not receive your attendance guarantee 72 hours prior to the event date, the greater expected number of guests will be considered your guarantee. The total food charge is based on the guarantee or actual number in attendance. If the actual number in attendance exceeds the 72 hour guarantee, an additional 10% will be added to the per head charge of the unaccounted for guests.

No Smoking

The Board of Directors of the Country Club of Terre Haute has enacted the following no smoking policy at the Club: There shall be no smoking inside the building including all dining rooms, bar areas, locker rooms and restrooms.

Member-Sponsored Events

The sponsoring Member of a private function must be at the club during the event. The Member sponsor is responsible for the conduct of all guests and must ensure that all are aware of and abide by all club rules and policies as outlined in the Country Club of Terre Haute Directory. All member-sponsored events will be charged all applicable room rental charges in addition to food and beverage charges. Additionally, we offer a separate program option for wedding receptions.

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GENERAL GUIDELINES AND POLICIES (cont.)_____

Room Rentals

The following room rentals are only required for member-sponsored events and are mandatory to secure the date of your event. Room rentals are refundable up to ninety (90) days prior to the event. Member hosted events are exempt from room rental.

Gold Room	\$600.00
Grille Room	\$250.00
Parlor	\$150.00
Porch	\$150.00
Hunter Board of Directors Room	\$100.00
Downstairs Grille (19th Hole)	\$150.00

Wedding Membership Package

For parties interested, a trial membership is offered including full access to our private clubhouse, pool, tennis courts, and golf course for the duration of two months...\$1500.00

Ceremony

The Country Club would be happy to host your wedding ceremony as well as your reception. Our locker rooms are available for your wedding party in preparation for your event. For a modest set-up fee depending on your number of guests your ceremony can be set up in our Parlor, Gold Room or in a variety of picturesque outdoor locations surrounding our 18-hole golf course.

Decorations

Decorations are an important aspect to all events in helping to create ambiance and the right mood for the event. We do ask that all decorations be limited to table top or free-standing items that do not require fixation to walls or furniture. All decorations should be delivered the day of the event and removed immediately following the event. The club will not be held responsible for any items left after the function. Our management team will be happy to refer you to area professionals who can provide services ranging from total event coordination to florals or photography. The Club can also provide our house linens, mirrors, tea lights with votive holders and a portable dance floor at no additional charge.

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GENERAL GUIDELINES AND POLICIES (cont.)_____

Entertainment

The club welcomes outside entertainment for your function. The management staff will be happy to provide you with a list of prospects for the event. For the enjoyment of all Members and guests at the club, management reserves the right to control the amplification of the musical entertainment.

Audio / Visual Equipment

The club offers a variety of audio/visual equipment for your events. This equipment includes a projector and screen, easels, microphone, podium, and flip charts with markers.

Bar Arrangements

Our management staff is happy to order specially selected wines or design a specialty cocktail for your event to be butler-passed or served at a beverage station. A \$60 fee is applied to all parties of 30 or more that do not have a hosted bar thus requiring the services of a cashier to sell tickets redeemable for bar drinks. Specialty drink stations such as a mimosa bar are available upon request. Please see our event coordinator for pricing and details.

Cancellations

Certain fees are in effect depending on the room and the date of the event.

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HORS D'OEUVRES

All Items Include Appropriate Condiments

Tier One

Choose One \$4.95pp, Choose Two \$6.95pp, Choose Three \$8.95pp

COLD

Tea Sandwiches

Chicken - Tuna - Ham - Egg Salad

Chef's Assorted Vegetarian Canapés

Our Chef will tailor a selection specific to your party

Herb Cream Cheese-Stuffed Cherry Tomatoes

Deviled Eggs

Available with assorted garniture

Salami Cornucopias

With Horseradish & Creole Mustard Cream Cheese

Caprese

Roma, Fresh Mozzarella, Basil & Balsamic Glaze

Prosciutto-Wrapped Melon

HOT

Hand-Made Stuffed Pastry

Spinach & Feta - Wild Mushroom - Artichoke & Olive - Ham & Cheddar

Caramelized Onion & Chèvre - Shrimp & Roasted Red Pepper - Crab Florentine

Meatballs

BBQ - Italian - Swedish - Sweet & Sour - Thai Spice

Breaded Mushrooms

With Dijon Horseradish Sauce

Classic or Boneless Chicken Wings

Garlic Parmesan - Mild - Hot - Szechuan - BBQ - Sweet & Sour

Pesto Chicken Bruschetta

Tomato & Olive Bruschetta

Mushroom Caps Florentine

Prosciutto-Wrapped Grilled Asparagus

Bacon-Wrapped Dates & Apples

Assorted Quiche

Fried Pickles

Vegetable Egg Rolls

Hors d'Oeuvres may be served buffet style or butler-passed.

Banquets



HORS D'OEUVRES

All Items Include Appropriate Condiments

Tier Two

Choose One \$5.95pp, Choose Two \$8.95pp, Choose Three \$11.95pp

COLD

Specialty Tea Sandwiches

Cucumber & Candied Pecan - Smoked Salmon & Dill - Tomato Basil

Delicatessen Pinwheels on Lavosh

Turkey Spinach Pesto - Ham & Roasted Red Pepper - Vegetarian

Mini Bistro Sandwiches

Sliced Turkey - Ham - Roast Beef

Chef's Assorted Seafood Canapés

Our Chef will tailor a selection specific to your party

Crab or Shrimp Salad

Served on Artichoke Bottoms, Cherry Tomatoes, Cucumber Boats, or Crostini

HOT

Miniature Beef Wellington or Lobster Wellington (Choose One)

Asiago & Sausage-stuffed Mushrooms with Tomato Béchamel

Seafood-stuffed Mushrooms with Béarnaise

Baby Shrimp or Sea Scallops (Choose One)

Breaded - Bacon Wrapped

Thai Wonton Shrimp

Cheese Fondue with Artisan Bread

Duckling Wings

Spanakopita

Coconut Chicken

Surf & Turf Maki Rolls

Marinated & Grilled Satays or Kabobs (Choose One)

Pork - Beef - Chicken - Shrimp - Fresh Vegetables

Crab Cakes with Citrus Aioli

Oysters Rockefeller

Clams Casino

Beef Empanadas

Mini Beef Sliders

Hors d'Oeuvres may be served buffet style or butler-passed.

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CULINARY DISPLAYS

Crudité with Ranch Dip

\$2.75 per person

Hummus with Fried Lavosh, Grilled Vegetables & Crudité

\$5.25 per person

Domestic & Imported Cheese with Crackers

\$4.25 per person

Baked Brie

\$90 each (Serves 30)

Seasonal Fresh Fruit

\$4.75 per person

Jumbo Shrimp Cocktail on Ice

\$2.50 each piece

Colossal Shrimp Cocktail on Ice

\$3.00 each piece

Antipasto Platter

Italian Meats & Cheeses, Grilled Vegetables, Olives, Tomatoes, Fresh Basil

\$6.00 per person

Sliced Smoked Salmon

Capers, Horseradish, Dilled Cream Cheese, Crostini or Lavosh

\$6.75 per person

Oysters on the Half Shell

Lemon, Hot Sauce, Cocktail Sauce, Crackers

\$34.95 per dozen

Nacho Bar

Tortilla Chips - Salsa - Sour Cream - Guacamole - Corn & Black Bean Salsa

Shredded Cheese - Lettuce - Onion - Jalapenos - Black Olives

Seasoned Ground Beef or Chicken

\$10.95 per person

Seasoned Ground Beef and Chicken

\$13.95

Marinated Steak or Seasoned Shrimp

\$16.95 per person

Banquets



COCKTAIL RECEPTION ENHANCEMENTS

When a minimum of \$15 per person is ordered in hors d'oeuvres, these cooking and carving stations are available at the enhancement price.

CARVING STATIONS

Beef Tenderloin

\$15.95 per person

Prime Rib

\$12.95 per person

Oven-roasted Turkey Breast or Ham

\$7.95 per person

Additional carved selections from our Club Classic Buffet are also available at an "enhancement" price.

LIVE ACTION COOKING STATIONS

Pasta Bar

Tossed or Caesar Salad

Choose one: Minestrone - Italian Wedding Soup - Tomato Bisque - Tuscan Potato

Choose two: Linguine - Penne - Bow Tie - Angel Hair

A selection of Ravioli and Tortellini are available for an additional charge

Marinara - Alfredo - Pesto

Grilled Chicken - Sautéed Shrimp or Scallops - Andouille Sausage or Mini Meatballs

Chef's selection of fresh vegetables

Breadsticks & Parmesan Cheese

\$19.95 as main fare - \$11.95 as enhancement

Stir Fry Bar

Tossed Salad and Asian Vegetable Slaw

Steak - Chicken - Shrimp

Choose two: Teriyaki - Sweet & Sour - Honey Chili - General Tso Sauce

Steamed Rice - Lo Mein Noodles

Chef's selection of seasonal Chinese vegetables

Egg Rolls or Crab Rangoons

\$21.95 as main fare - \$12.95 as enhancement

DESSERT STATIONS

Bananas Foster - Cherries Jubilee - Crepes Suzette - Chocolate Fondue - Sundae Bar

\$6.95 per person

Banquets



SIT DOWN DINNER SELECTIONS

Includes Soup or Salad, Vegetable, Starch, Garniture, Appropriate Bread Selection and Coffee/Tea Service

Filet Mignon

6oz \$29.95 - 8oz \$33.95 - 10oz \$37.95

Beef Chateaubriand

Béarnaise - Bordelaise - Steak Diane

8oz \$33.95

New York Strip Steak

Brandied Pearl Onions - Garlic & Herb Boursin - Seasoned Onion Straws

12oz \$34.95

Veal Scaloppini

Oscar - Marsala - Picatta - Parmesan - Française

\$28.95

Boneless Chicken Breast

Picatta - Florentine - Marsala - Kiev - Parmesan

Wellington - Sherry Béchamel

\$19.95

Cordon Bleu - Oscar - Normandy - Saltimbocca

\$20.95

Atlantic Salmon

Herb-crusted - Charbroiled - Cajun-seared - Orange Honey Glaze

\$26.95

Sea Scallops

Bacon-wrapped & Grilled - Blackened - Coquilles St. Jacques

\$31.95

Jumbo Black Tiger Shrimp

Scampi - Chili Garlic - Fried - Lemon Garlic Grilled - Curry Grilled - Cajun

\$28.95

Chef's Catch

Swordfish - Orange Roughy - Grouper - Sole - Tilapia - Halibut (in season)

Citrus Beurre Blanc - Amandine - Lemon Caper Sauce - Veronique

Market Price

Banquets



SIT DOWN DINNER SELECTIONS (cont.)

Includes Soup or Salad, Vegetable, Starch, Garniture, Appropriate Bread Selection and Coffee/Tea Service

Lobster Thermidor

\$31.95

Lamb Chops

Charbroiled with Rosemary Cream Sauce

Market Price

Pork Chops

Charbroiled or Slow Roasted with Apple Chutney

\$19.95

Veal Chops

Charbroiled with Chef's Hunter Sauce

\$29.95

Pork Chateaubriand

Roasted & Sliced with Port Wine Sauce

\$25.95

Vegetarian

Eggplant Parmesan

Linguine Alfredo, Pesto, or Pomodoro

Chef's Seasonal Ravioli Selection with Beurre Blanc

Chef's Seasonal Grilled Vegetables

Tikka Masala

\$19.95

Entrée Duets

4oz Filet Mignon & Chicken Breast

\$29.95

4oz Filet Mignon & Pork Medallions

\$31.95

Chicken Breast & Pork Medallions

\$23.95

Surf & Turf

Market Price

Banquets



SIT DOWN SOUP AND SALAD STARTERS

Included Options

House Salad - Caesar Salad

Cole Slaw - Clam Chowder

Chicken Noodle - Cream of Chicken & Rice

Chili - Beef & Noodle

Lamb Stew - Chicken Gumbo

Vegetable Beef - White Chili

*Broccoli Cheese - *Corn Velvet

*Mushroom & Wild Rice - *Wisconsin Beer Cheese

*Cream of Potato - Sherried Mushroom Bisque

*Tomato Bisque - *Butternut Squash

*Cream of Asparagus - *Roasted Pepper Bisque

Black Bean - Chicken Velvet

Additional \$1.50

CCTH Wedge - Field Greens

Greek Salad - Caprese - Classic Spinach Salad

Seasonal Spinach Salad - French Onion

Chilled Gazpacho with Shrimp and Avocado Garnish

Additional \$2.75

Fresh Fruit - Lobster Bisque

Crab Bisque - Shrimp and Corn Chowder

*Vegetarian Options

Banquets



CLUB BUFFETS

CLUB CLASSIC BUFFET

Includes two Buffet Salad Selections, one Carved Item, two Sides, Bread Service, and Coffee/Tea Service

Beef Tenderloin	Honey Baked Ham	Strip Loin
\$28.95	\$19.95	\$23.95
Prime Rib	Brown Sugar Pork Loin	Top Round
\$26.95	\$19.95	\$19.95
Stuffed Beef Roulade	Turkey Breast	Kobe Round
\$23.95	\$18.95	\$22.95
Flank Steak	Leg of Lamb	
\$19.95	\$20.95	

GRAND CLUB BUFFET

Includes three Buffet Salad Selections, one Carved Item, one more Entrée, three Sides, Appropriate Bread Selection, and Coffee/Tea Service

Beef Tenderloin	Honey Baked Ham	Strip Loin
\$33.95	\$24.95	\$28.95
Prime Rib	Brown Sugar Pork Loin	Top Round
\$31.95	\$24.95	\$24.95
Stuffed Beef Roulade	Turkey Breast	Kobe Round
\$28.95	\$23.95	\$26.95
Flank Steak	Leg of Lamb	
\$23.95	\$25.95	

GRAND CLUB BUFFET ADDITIONAL ENTRÉE SELECTIONS

Boneless Chicken Breast

*Cordon Bleu - Picatta - Citrus Ginger Marinated - Marsala - Oscar - Parmesan
Cranberry-Stuffed - Saltimbocca - Sherry Béchamel - Normandy - Kiev*

Vegetarian

*Chef's Seasonal Ravioli Selection with Beurre Blanc - Roasted Wild Mushroom Polenta
Eggplant Parmesan - Linguine Alfredo, Pesto, or Pomodoro - Tikka Masala*

**Additional seafood and pork entrée selections are available at an additional charge.

Banquets



CLUB BUFFETS (cont.)

PICNIC BUFFET

*Includes two Buffet Salad Selections
Our Southern Fried or Roasted Chicken
Whipped Potatoes with Gravy
Buttered Corn
Seasoned Green Beans
Rolls & Coffee/Tea Service
Homemade Cobbler or Pie*

\$18.95

Add BBQ Baby Back Ribs

\$4.95

Add Smoked Pulled Pork

\$2.95

CHILDREN'S BUFFETS

Starters \$1.95 each

*Crudités with Ranch Dip - Tossed Salad
Cottage Cheese - Applesauce*

Entrées

Choose One \$6.95 Choose Two \$8.95 Choose Three \$10.95

*Breaded Chicken Tenders - Mini Corn Dogs - Cheese Pizza - Codfish Sticks
Mini Cheeseburgers - Macaroni & Cheese - Spaghetti & Meatballs*

Side Items \$1.95 each

*French Fries - Smiley Fries - Mini Corn on the Cob
Fresh Fruit - Breadsticks - Steamed Broccoli - Mashed Potatoes*

Desserts \$1.50 each

Cookies - Brownies - Rice Krispy Treats - Pudding - Jell-O

Sundae Bar \$4.95

Beverage Stations \$3.00 per person

*Include fountain sodas, lemonade and kiddie cocktails.
Specialty signature soda drinks are available upon request.*

Banquets



BUFFET SALADS

Ambrosia Salad
Antipasto Tortellini Salad
Apple Waldorf Salad
Asian Vegetable Slaw
Beefsteak Tomatoes
Broccoli Salad
Caesar Salad
Caprese
Chopped Wedge
Cajun Rice Salad
Cole Slaw
Cranberry Relish
Cranberry Sauce
Cucumber Salad
Cucumber Dill Salad
Curry Shrimp Orzo Salad
Deviled Eggs
Fire Roasted Corn Salad
Fresh Fruit (additional \$2.95)
German Potato Salad
Greek Salad
Italian Pasta Salad
Macaroni Salad
Marinated Vegetables
Mushroom and Artichoke Salad
Potato Salad
Quinoa (Avocado)
Quinoa (Harvest)
Redskin Potato Salad
Spinach Salad (Autumn)
Spinach Salad (Classic)
Spinach Salad (Mandarin)
Summer Pasta Salad
Sweet Buttermilk Salad
Tabouleh (additional \$1.95)
Three Bean Salad
Tomato Pesto Salad
Tossed Salad
Watermelon Feta

Banquets



VEGETABLE AND STARCH SELECTIONS

Vegetable Selections

Asparagus

Grilled - Hollandaise - Nutmeg & Parmesan - Sautéed - Bacon-wrapped

Broccoli

Au Gratin - Hollandaise - Lemon Butter - Steamed

Brussel Sprouts

Bacon Thyme - Pineapple Caramelized - Steamed

Carrots

Amaretto - Dilled - Honey Lemon

Cauliflower

Au Gratin - Hollandaise - Parmesan Roasted

Green Beans

Amandine - Bacon & Onion Seasoned - Casserole

Grilled Vegetable Medley

Asparagus, Mushroom, Roasted Peppers, Sweet Onion, Zucchini

Roasted Vegetable Medley

Broccoli, Cauliflower, Asparagus, Carrots, Red Onion, Squash, Zucchini

Steamed Vegetable Medley

Broccoli, Cauliflower, Carrots

Sugar Snap Peas

Au Beurre - Caramelized Onions - Pine Nuts

Starch Selections

Baked Potato - Duchess Potatoes - Lemon Herb Roasted Potatoes

Cheddar Mashed Potatoes - Mashed Potatoes with Gravy

Pomme Dauphinois (Scalloped Potatoes with Parmesan & Cream)

Roasted Yukon Gold Potatoes - Rosemary Redskin Potatoes - Candied Sweet Potatoes

Twice Baked Potato - Sweet or Savory Croquettes - Buttered Noodles

Linguine Alfredo - Penne & Pesto - Cranberry Pecan Couscous

Vegetable Couscous - Rice Pilaf - Lemon Rice - Lyonnaise Potatoes

Saffron Rice - Steamed Basmati - Wild Rice Blend

Banquets



BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST

Fruit Display
Sweet Bread Basket
Juice & Coffee Station
\$6.95

BASIC BREAKFAST BUFFET

Fruit Display
Sweet Bread Basket
Scrambled Eggs
Hash Browns
Bacon or Sausage
Juice & Coffee Station
\$12.95

BREAKFAST A LA CARTE

**A la carte items available to add on to our Continental or Basic Breakfast Buffet.*

Bacon or Sausage \$2.95
Bagels & Cream Cheese \$1.50
Biscuits & Sausage Gravy \$2.50
Chef's Breakfast Strudel \$3.25
Ham & Cheddar Egg Casserole \$2.95
Florentine Egg Casserole \$2.95
Potato Casserole \$2.50
Pancakes or French Toast with Syrup \$2.50
Wild Berry Baked French Toast \$2.95
Cheese Blintz \$2.95
The Chef's Crepes \$3.95
Omelet Station \$6.95
Lox & Bagels \$4.95

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LUNCHEON BUFFETS

DELICATESSEN BUFFET

Assorted Deli Meats, Sliced Cheeses, Appropriate Garnishes, Condiments, Variety of Breads, Potato Chips, Choice of Soup and One Buffet Salad, Cookies or Brownies, and Beverage
\$13.95

THE GOLFER'S COOKOUT

Hamburgers - Jumbo Hot Dogs - Chicken Breast - Smoked Sausage
Choose Two \$10.95 Choose Three \$12.50
Grilled on our Patio, served with Appropriate Garnishes, Condiments, Buns, One Buffet Salad, Potato Chips, and Beverage Station

THE PATIO SPECIAL

Marinated Grilled Chicken Breasts, Smoked Sausage or Bratwurst, Appropriate Condiments, Buns, Potato Chips, Two Buffet Salads, Cookies or Brownies, and Beverage
\$13.95

THE PARLOR SPECIAL

House Recipe Chicken, Tuna, and Ham Salads, Appropriate Garnishes, Condiments, Variety of Breads, Fresh Garden Salad, Fruit, Mini Desserts or Cookies, and Beverage
\$14.95

SALADS-A-PLENTY

Fresh Greens, Baby Spinach, and Romaine Lettuce
Turkey, Ham, Bacon Bits, Baby Shrimp, Cheddar, Parmesan, Bleu Cheese Crumbles, Nicoise Olives, Sliced Mushrooms, Cucumbers, Tomatoes, Red Onions, Dried Fruits, Nuts, Your Choice of Dressings, Cookies or Brownies, and Beverage
\$13.95

AFTERNOON TEA

Freshly Baked Miniature Scones with Devonshire Cream and Assorted Preserves, Tea Sandwiches, Fresh Fruit Display, Meringues, Lemon Slices, Sugars, Honey, Your Choice of Two Hot Teas
\$9.95

BOXED LUNCHESES

Sandwich, Salad (Potato, Cole Slaw, Pasta, etc.), Chips, Whole Fruit, Cookie
\$12.95

BUFFET ADD-ON

Tureen of Soup du Jour \$2.95

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LUNCHEON SIT DOWN ENTREES

Includes Soup or Salad, Vegetable or Starch, Garniture,
Appropriate Bread Selection and Coffee/Tea Service

Crepes

Chicken Vegetable \$10.95 - Vegetarian \$9.95 - Seafood \$13.95
Two delicate crepes topped with Mornay Sauce.

Quiche

Lorraine \$9.95 - Florentine \$10.95 - Chicken Pecan \$10.95 - Seafood \$13.95
Our Chef's own homemade fluffy quiche.

Wellington

Chicken & Mushroom \$10.95 - Beef \$16.95 - Vegetarian \$9.95 - Lobster \$17.95
Homemade savory filling baked in puff pastry.

Petite Atlantic Salmon Filet

Herb-crusted - Charbroiled - Wellington - Cajun-seared - Orange Honey Glaze
\$18.95

Boneless Chicken Breast

Picatta - Florentine - Marsala - Sherry Béchamel - Normandy
\$17.95

Stuffed Filet of Sole

Seafood or Florentine Stuffing, Roasted & Served with Lemon Dill Beurre Blanc
\$19.95

Maryland Crab Cakes

Twin Hand-Made Lump Crab Cakes, Pan-seared and Drizzled with Citrus Aioli
\$16.95

Entrée Salad Selections

Our Chef is happy to custom design a salad for your event, or you may choose an option from our luncheon menu.

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DESSERTS

Pies \$2.95

(a la mode add \$1.50)

*Dutch Apple - Blueberry - Cherry - Peach - Strawberry Rhubarb - Lemon Meringue
Bourbon Pecan - Chocolate Cream - Coconut Cream - Peanut Butter - Sugar Free*

Comfort Cakes \$2.95

Hot Fudge Pudding - Italian Pineapple

Crème Brulée or Pots de Crème \$3.25

Vanilla Bean - Rum Pineapple - Lemon - Chocolate - Raspberry - Espresso - Pumpkin

Mousse Parfaits \$3.25

Chocolate - Lemon - Raspberry White Chocolate - Vanilla - Mocha - Spumoni

Homemade Cobbler \$2.95

Peach - Blueberry - Wild Berry - Strawberry Rhubarb - Cherry - Caramel Apple

Ice Cream or Sherbet \$2.50

Sorbet \$4.50

Tortes \$5.95

*Strawberries and Cream - Chocolate Raspberry Mousse - Black Forrest - Red Velvet - Tuxedo Mousse
Ultimate Chocolate - Meyer Lemon - Chocolate Mocha Mousse - German Chocolate - Italian Cream*

Fresh Fruit Tart or Fruit Napoleon \$3.95

Caramelized Pear - Strawberry Kiwi - Assorted Fruit - Tropical - Mixed Berry

New York Style Cheesecake with Topping \$5.25

Cherry - Blueberry - Almond - Strawberry - Toffee - Turtle

Éclairs \$3.95

Traditional - White Chocolate Mandarin Orange - Chocolate Raspberry

Crêpes \$4.95

Suzette - Grand Marnier Mousse - Chocolate - Wild Berry

Cookies \$21.95 per dozen

Chocolate-Dipped Strawberries \$1.50 each

Mini Desserts \$2.95

*Chocolate Truffles - Mini Cheesecakes - Lemon Bars
Brownie Bites - Petit Fours - Baklava - Assorted Mini Dessert Bars*

Grande Desserts \$7.95

Mile-High Cheesecake - Snicker's Pie - Specialty Truffles - Six-Layer Carrot Cake

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BAR ARRANGEMENTS

HOST BAR

Included in host bar service are our house wines, bottled beer, and your customized liquors selected from our premium, call and house brands. We also offer a wide variety of cordials and liqueurs to compliment your liquor selections. Charges will be based on consumption and current bottle prices.

CASH BAR

A \$60 fee will be applied to all parties of 30 or more for cash bars, thus requiring the services of a cashier to sell tickets redeemable for bar drinks.

SPECIALTY

Mimosa Bar

A selection of juices, infused syrups, and fresh fruits accompany your selection of Champagne.

Charges will be based on consumption and bottle price plus

\$3.95 per person.

Signature Drinks

We are happy to craft a specialty cocktail unique for your party.

These may be offered at beverage stations or butler-passed.

Keg Beer

We can order any style of beer specifically for your event. Charges will be based on the market price of the brand selected and the number of kegs tapped that evening.

BAR SNACKS

We offer several late night snack options to create a more well-rounded experience for you and your guests. Prices are per pound.

Pretzels

\$9.95

Mixed Nuts

\$19.95

House Bar Mix

\$14.95

Tortilla Chips & Salsa

\$12.95

Seasoned Pub Chips & Dip

\$14.95